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A
TREATISE
ON
CONFECTIONARY,
IN ALL ITS BRANCHES,

WITH PRACTICAL NOTES,
AND ILLUSTRATED WITH APPROPRIATE ENGRAVINGS.

IN FOUR PARTS.

BY JOSEPH BELL, NEWCASTLE,
*Formerly Confectioner to their Royal Highnesses the Prince
of Wales and Duke of York.*

WRITTEN FROM A KNOWLEDGE ACQUIRED BY A PRACTICE OF
THIRTY-FIVE YEARS AND UPWARDS.

Entered at Stationer's Hall.

NEWCASTLE :

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PREFACE.

ORNAMENTAL confectionary has ever been admired by the curious with the greatest pleasure. Every art, we may presume, has almost attained to the very zenith of perfection in this enlightened age ; and we may, with truth, assert, that no one stands higher in improvement than the art of confectionary : the last half century has produced artists of the first celebrity, and their productions may be viewed with wonder and delight. The experienced cook may serve up his covers in a most delicious stile ; but what are all his efforts, if the eye is not satisfied ? Nothing can give so much pleasure at an entertainment, as to observe a table sumptuously decorated with elegant and appropriate devices ; they give splendour to the fete, an appetite to the most delicate, and amuse-

ment to all. A knowledge of all the branches in confectionary is sought after with equal avidity by the fair sex, at which we need not be surprized, when we consider how many candidates there are for situations in Noblemen and Gentlemen's families; and, as they generally reside at a considerable distance from any principal town, which renders it impossible for them to be supplied with every article from manufacturers, it is absolutely necessary for housekeepers to understand this art. The many applications made to me for instructions, during the last twenty years, have induced me to compile, in the following pages, a copious display of each part necessary to be known by housekeepers and young ladies, who have received instructions at pastry schools. An attentive observance of the following rules will ensure success to those who wish to be proficient in this art: they have been acquired by a practice in several principal houses in the kingdom, as well as many years in my own. The idea of writing a Treatise on Confectionary was first suggested to me by a Noble Lady,* who was pleased to pass an encomium on my confects; the reply I made was very natural, viz. that I did not con-

* The late Dutchess of Bolton, at my Shop, in Scarbrough.

sider myself competent to such a task ; but since that period, twenty years of intense study and application have matured the thought, and enabled me to present this my humble production to a generous and enlightened public, by whose impartial verdict it must either stand or fall ; but, should it meet the approbation of my noble and generous friends, I shall consider myself highly honoured, and remain their most devoted and obedient servant,

THE AUTHOR.



GENERAL
OBSERVATIONS.

I BEG leave to inform the reader, that, of all things necessary to be observed, cleanliness is most essential; for, although you attend to the directions with the greatest care, yet, be assured, if that is neglected, you will ultimately fail. The utensils used must be pure from every sort of grease, and perfectly dry. In baking, be careful to have such a heat in your oven as you are directed, the baking of articles being a very material part. I have seen a very indifferent mixture made a passable article by a proper heat in the oven; I have also observed a good mixture spoiled by an improper heat: experience and attention will prove this assertion.

Some persons are very curious in directing, to a moment, the time proper for mixing of cakes and biscuits, and that protracted to a great length, which is quite unnecessary and tedious. It is easier to whisk up a quantity of whites of eggs in fifteen or twenty minutes than in a much longer time, provided you observe the rules recommended. In preparing for mixing, have every article provided; weigh each as they are arranged in the receipt; the sugar and flour must be perfectly dry; currants for fruit cakes must be washed a day or two before wanted, that they may be clear of stones and stalks; sugar for cakes and biscuits must be good lump sugar, flour of the best quality, and both sifted through a fine hair sieve; sugar for iceing of cakes, and for gum paste, must be fine loaf, and put through a lawn or cypress sieve, commonly called a search; the butter must be perfectly sweet, and, before it is used, worked on a marble slab to make it smooth; salt butter made from poor land makes the best puff paste, and is most proper for ornamental work, but must be washed in two or three waters, whereas, for every kind of cake, it cannot be too rich. Spices for cakes, &c. must depend on your own choice. Brandy or wine is proper for all large cakes, which must be baked in tin or

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wood hoops, well papered with three or four doubles, and buttered in the inside. Frames and shapes for sponge cakes must be buttered with sweet butter, and a dust of beat sugar thrown over them in order to make them deliver smoothly



A

TREATISE

ON

CONFECTIONARY, &c.

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PART I.
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MAKING ALL SORTS OF CAKES AND BISCUITS.

Common Drop Biscuits.

7 eggs 1lb. good raw sugar 1lb. 2oz. fine flour a few caraway seeds		14 eggs 2lb. good raw sugar 2lb. 4oz. fine flour a few caraway seeds
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Break your eggs into a round bottomed pan; set them on a slow fire or stove; whisk them until hot; take them off and whisk them until cold; then throw in the sugar, having previously crushed out all the lumps; set them on the fire and whisk them until hot; take it off and whisk it until cold; when you perceive the eggs and sugar perfectly light, take out the whisk stir in the flour gently with a spatter; cover an iron plate or wire with wafer paper, and lay

out the biscuits any size you please from a Savoy bag; dust them over with lump sugar sifted and put into an icing bag, and bake them in a hot oven.

N. B. A spatter must be made of ash or elm, resembling a large wood spoon, only flat on each side.

A Savoy bag must be made of the strongest fustian, made from a square, which will bring it to a point, like a jelly bag; at the point of which fix a small tin pipe, two inches long; boil the bag two or three times to prevent the mixture passing.

An icing bag, proper to ice biscuits, macaroons, &c. is made of fine canvass, the size of a shot bag.



Savoy Biscuits.

8 eggs	16 eggs
1lb. sugar	2lb. sugar
1lb. flour	2lb. flour



French Savoy Biscuits.

8 eggs and 4 yolks	16 eggs and 8 yolks
1lb. sugar	2lb. sugar
1lb. flour	2lb. flour

Judges' Biscuits.

8 eggs and 4 yolks	16 eggs and 8 yolks
1lb. sugar	2lb. sugar
1lb. flour	2lb. 2oz. flour
A few caraway seeds	A few caraway seeds

Lord Mayor's Biscuits.

8 eggs, 1lb. sugar, 1lb. flour, a few caraway seeds.

Fruit Biscuits.

6 eggs and 6 yolks, 1lb. sugar, 1lb. flour.

To mix the above eight receipts, observe the directions given for common drop biscuits. They must be baked in a hot oven. The Savoy biscuits must be laid out from a Savoy bag, on cap paper, one half round and the other long. The French Savoy must be laid out oval, and when baked, two to be put together. The judges' biscuits to be laid out round, about the size of a dollar; and the lord mayor's to be round, and double the size. The fruit biscuits to be laid out about the size of a shilling, and preserved fruit put between two of them. Have ready lump sugar, sifted through a lawn sieve; spread it on a sheet of paper, making it smooth at the top; then lay each half-sheet of paper on which the

biscuits are on the sugar; let them lie a moment; take them off, giving them a shake; bake them in a hot oven, and cut them off the paper with a smooth knife. Proceed in this way until the whole is baked.



*To mix the eight former Receipts for Savoy
Biscuits, &c. cold.*

Separate the whites of eggs from the yolks; put the yolks and sugar together into a marble mortar, or any other vessel; beat them well with your spatter; whisk up the whites of eggs in a proper mixing pan; when they are very stiff, mix the yolks and sugar with them; then throw in the flour very lightly, stirring it till the flour is incorporated with the sugar and eggs; proceed to lay them out as before directed for the hot mixing. This is esteemed the best mode of mixing biscuits.



Palace Royal Biscuits.

Make the composition the very same as French Savoy; bake them in paper boxes about two inches long, one inch and a half wide, and an inch deep; ice them lightly with the icing bag, and bake them in a moderate oven. The boxes must be made of the best writing paper. They are very proper to mix with rout biscuits.

Italian Tea Cakes.

Take the weight of 8 eggs in sugar, and the weight of 8 eggs in flour; or take 12 eggs, 1lb. 8oz. of sugar, and 1lb. 8oz. of flour.

Italian tea cakes must be mixed cold, in the same way as Savoy biscuits. Lay them out large and thin, which you may do by a tin hoop; lay it on the paper; then put in some biscuit, and scrape it off streight with a knife; bake them in a hot oven; when cold, spunge them off the paper. The tin hoop must be the eight of an inch deep, and three inches diameter.

*Rice Biscuits.*

Take the weight of 8 eggs in sugar, 2 eggs in flour, and 6 eggs in flour of rice; mix them cold, in the same manner as the Savoy biscuits; bake them in spunge frames nicely buttered in a moderate oven.

*Scarbro' Water Cakes.*

8 eggs, 1lb. sugar, 1lb. flour, and a little ground cinnamon. To be mixed the same as Italian tea cakes, or Savoy biscuits, and flavoured with as much ground cinnamon as will make them pleasant to the taste; when taken off the paper, double

two together; they must be laid out with the same rim as Italian tea cakes.



Sponge Biscuits.

Take the weight of 8 eggs in sugar, and the weight of 5 in flour	Take the weight of 20 eggs in sugar, and the weight of 14 in flour
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Take the weight of 15 eggs in sugar, and the weight of 10 in flour	Take the weight of 12 eggs in sugar, and the weight of 8 in flour
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Take 12 eggs 1lb. 2oz. of sugar 15oz. of flour	Take 18 eggs 1lb. 11oz. of sugar 1lb. 5oz. of flour
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I have inserted six different receipts for sponge biscuits, to suit different demands. They may each of them be mixed hot, the same as directed for common drop biscuits; or they may be mixed cold, as the receipt given for savoy biscuits, which is the best method. Your sponge frames must be neatly buttered with creamed butter, and a dust of sugar thrown over them. To be baked in a moderate oven, but not too hot. The bottoms must be a neat brown.

Almond Spunge Biscuits.

Take Jordan almonds, blanched and cut the long way, each one into six or eight pieces; put them neatly on the top of any of the foregoing biscuits; throw a dust of sugar over them before you put them into the oven, and bake them as before.

*Cottage Cakes.*

Take 15 eggs		Take the weight of 10
1lb. 8oz. of sugar		eggs in sugar, and the
1lb. 4oz. of flour		weight of 7 in flour

Mix the above hot, as spunge biscuits, bake them in round bottomed cups, buttered with creamed butter; put clean currants all round the cups, one currant in thickness; fill them three parts full, and bake them in a slow oven.

*Diet Bread Cakes.*

1lb. 8oz. of sugar, half a pint of water, 12 eggs and 4 yolks, a few caraway seeds, and 1lb. 12oz. of flour.—Break the eggs into a mixing pan; dissolve the sugar with the water, and let it boil; whisk up the eggs, pouring in the sugar with a gentle stream, keeping whisking until it is very light, which you may know by its rising in the

pan. When it is perfectly light and cold, mix in the flour gently; and put it up in deep square tins, about the size of pound cake tins, which must be papered with writing paper; and the cakes baked in a slow oven.

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*Naples Biscuits.*

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|--------------------|--------------------|
| 8 eggs             | 16 eggs            |
| 1lb. of sugar      | 2lb of sugar       |
| 1 gill of water    | 2 gills of water   |
| 1lb. 2oz. of flour | 2lb. 4oz. of flour |

A Naples biscuit frame is about eight inches long, three inches broad, and one inch deep; in this frame the partitions are quite upright, which must be papered neatly. Put the sugar and water into a small pan; let it dissolve, and boil; then whisk the eggs, pouring in the sugar by a gentle stream; keep whisking until it is very light, which you may know by its rising; when it is perfectly cold, scatter in the flour, and mix it until smooth, but stir it as little as possible; put it into the frames well filled, and bake them in a good oven, but not too hot; a dust of sugar must be thrown over them as they are going into the oven.

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Maccaroons.

1lb. of Valentia almonds	2lb. of Valentia almonds
1lb. 8oz. of sugar	3lb. of sugar
About 8 whites of eggs	About 16 whites of eggs

Blanch and beat the almonds, with the white of an egg in a marble mortar. When beat very fine, add the sugar and two or three whites; beat them well together; then take out the pestle; add two more whites, and work them well with a spatter until the whole of the whites are incorporated; lay one out on wafer paper, and bake it in a slow oven. If it appears smooth and light, the composition is ready; if not, add one more white of egg, as it is impossible to ascertain the exact number of whites. If ready, lay it out on wafer paper; ice them with sugar from the icing bag; and bake them in a moderate oven.



French Maccaroons.

1lb. of Valentia almonds	2lb. of Valentia almonds
1lb. of sugar	2lb. of sugar
5 or 6 whites of eggs	10 or 12 whites of eggs

Proceed as before, but instead of beating the almonds with white of egg, use rose or orange flower water; when beat particularly fine, put in the whites and sugar, beating them well with the spatter; lay one out oval on wafer paper, and bake it; if it runs into its shape, they are ready; if too stiff, add one more white; lay them out on wafer paper; ice them well from the icing bag; and bake them in a good oven.

Italian Maccaroons.

1lb. of Valentia almonds	2lb. of Valentia almonds
2lb. of sugar	4lb. of sugar
7 or 8 whites of eggs	14 or 16 whites of eggs

Beat the almonds with white of egg, but not so soft as common maccaroons; they must be laid out stiff on wafer paper; have ready almonds cut long, one into six pieces; lay them on the side and top of each maccaroon; ice them well from the iceing bag; and bake them in a slow oven.

*Princes' Biscuits*

Are exactly the same as common maccaroons, and must be laid out on wafer paper half the size; and a dried cherry put on the top; for variety, use a square of citron on some, and a square of angelica on others; ice them well from the iceing bag; and bake them in a slow oven.

*Rattiseas.*

8oz. of bitter almonds	1lb. of bitter almonds
8oz. of sweet ditto	1lb. of sweet ditto
2lb. 8oz. of sugar	4lb. of sugar
About 8 whites of eggs	About 16 or 18 whites of eggs

Blanch and beat the almonds with white of egg as fine as possible ; and be careful, when beating, you do not oil them ; when fine, mix in the sugar, and beat both well together ; then add more whites ; work them well with the spatter, adding more whites as you go on ; then lay one or two on dry paper, and bake them in a slow oven ; if they are of a proper stiffness, lay them out ; if too stiff, add more white to them ; lay them out, and bake them in a slow oven. If they are good, they will come off the paper as soon as cold ; if not, the paper must be laid on a damp table for a short time, which will make them leave it. In the largest mixing is a smaller quantity of sugar in proportion ; consequently they must be made softer before laid out ; as the more sugar put to almonds, the lighter they are. The largest mixing will be the most proper for chantilly baskets, &c. &c.

N. B. If you wish to colour rattifeas, use lake finely ground.



*Another Method to mix any Sort of Maccaroons
or Rattifeas.*

Beat your almonds fine, as before directed ; whisk up stiff any number of whites of eggs you expect will be wanted ; add the sugar, and beat them well with the spatter until they appear quite light, which you may know by their rising

in the pan ; then put them into the mortar to the almonds, and mix the whole together. If it is too stiff, add more white of egg ; and observe the directions for maccaroons and rattifeas. This is a very excellent way, if you have time.

N. B. Maccaroons and rattifeas must be laid out with a knife and wood spoon.



Almond Filberts.

1lb. of Valentia almonds, 1lb. searched sugar, about 2 yolks of eggs.

Blanch and beat the almonds very fine with yolk of egg ; mix in the sugar and yolks, and beat them into a smooth paste with the pestle ; roll the paste out thin, and cut it up with a proper cutter in lengths ; then cut it so as to leave three points on each side ; place a small almond on the middle point, and one opposite, (being previously made wet with yolk of egg and water) ; roll them up, and put two across each other, and one on the top, which will form a filbert. Work up all your paste in this way ; place them on a clean iron plate dusted with flour : bake them in a slow oven.

N. B. A proper cutter for filberts must be

made of tin, in a zig-zag shape, with nine points on each side ; when the paste is cut by it, it will make three nuts.

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*Jumballs.*

8oz. of Jordan almonds, 2lb. 8oz. of searched sugar, about two whites of eggs.

Blanch and beat the almonds until there is not any particle of the almond to be seen ; then rub in with the pestle two pounds of the sugar with whites of eggs ; beat them well until smooth ; that done, divide the paste into three parts, one for white, one pink, and the other yellow. The pink must be coloured with the best lake finely ground ; and the yellow with strong prepared saffron ; stiffen each with part of the sugar left ; then put them through a jumball mould ; and make them into rings about the size of a dollar. Lay them on dry paper, and bake them in a very slow oven.

N. B. A jumball mould should be made of brass, in the shape of a butter squirt, with a star at the end, half an inch in diameter.

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To make Iceing.

Take good double loaf sugar ; beat and sift

it through a fine lawn ; then take any number of whites of eggs into a large pan or bason ; and mix the sugar pretty stiff ; add one table spoonful of soft gum dragon, prepared for the purpose ; beat all together with a spatter ; adding a little lemon juice at intervals, which will assist the colour ; keep beating it up until very light, which you may know by it rising to more than double the quantity ; this is a certain criterion to know the lightness of it. If you want iceing for cakes, you must attend to the stiffness of it, by taking a little up with a scraper, and dropping it upon a tin plate ; if it keep its shape, it is proper to lay on cakes ; but if it runs, it must be stiffer.

N. B. Gum dragon, proper for ice, must be put in water two days at least before wanted ; and must be nearly as thin as white of egg ; when used, must be strained through a clean cloth.



Another Way.

Prepare your sugar as before directed ; make an earthen pan hot ; then take a dry whisk ; put in fresh whites of eggs ; the moment you put them in the pan, begin to whisk them as expeditiously as possible, until quite stiff ; then add the sugar by degrees, keeping whisking all the time ; as soon as it appears light, take out the whisk, and replace it with the spatter ; beat it well up, until you get all the sugar in ; you

may add a little gum dragon and lemon juice, toward the latter part of the mixing; you may know the proper stiffness, as before described. This is a good method to make iceing for bride cake wanted in haste.



Rock Almonds, White.

Blanch and cut the long way any quantity of almonds you please; make some iceing pretty stiff; put the almonds into it, and let them take up all the iceing; you may also add citron, lemon and orange cut small; lay it out on wafer paper in small heaps; and bake them in a very slow oven.



Rock Almonds, Pink.

Make any quantity of iceing you please, colour it with lake finely ground; mix in as many cut almonds, citron, and lemon, as it will take; lay it out on wafer paper in small heaps; and bake them in a very slow oven.



Rock Almonds, Brown.

Take any quantity of Jordan almonds; cut them up very small, (without blanching); also citron, lemon, and orange, cut small; prepare

some very light iceing, to which mix the almonds, &c. into a soft paste; lay them out on wafer paper; and bake them in a slow oven.



Lilly Biscuits.

1lb. of Valentia almonds, 1lb. searched sugar, 2 or 3 yolks of eggs.

Blanch and beat your almonds very fine, with yolk of egg, agreeable to the directions for filberts; roll your paste in long lengths, about a quarter of an inch thick; then roll it in rough sugar; cut it about two inches long; make a slit at each end, which open, and turn the ends a little; bake them on dry paper in a slow oven.

N. B. You may make a great variety of shapes out of this paste, such as rings, pine apples, rose biscuits, &c. &c.



Rose Biscuits.

Split small blanched almonds; model a few pieces of the lilly paste, about the size of a marble; then stick six of the almonds into the modelled paste; drop a little iceing in the centre of the biscuit; let them stand one hour in a warm place; and bake them in a slow oven. When baked, touch each almond with a small brush dipped in lake.

Lemon Drops.

Provide a small bason of good iceing ; add to it four ounces of Valentia almonds beat fine with white of egg ; and work it well together ; then add a little essence of lemon, or the rind of a lemon finely grated. You may make two or three colours ; and lay them out on wafer paper ; and bake them in a very slow oven.

N. B. The colours the same as for jumballs.

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*Syringe Biscuits.*

1lb. of Valentia almonds, 2lb. searched sugar, about 6 whites of eggs.

Blanch and beat the almonds very fine with white of egg ; then rub in the sugar with two or three whites, as occasion may require, to make a fine smooth paste ; put it through the jumball mould, and make several different shapes, such as the prince's feathers, fleur de lis, a small ring with iceing in the middle, and a dried cherry in the iceing, which make a neat biscuit ; bake them on dry paper in a slow oven.

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Almond Fruit Biscuits.

1lb. of Valentia almonds, 1lb. searched sugar, 2 or 3 whites of eggs.

Beat your almonds exceedingly fine with one white of egg; then rub the sugar and almonds into a fine paste, with one or two whites of eggs; divide it into two parts; work two ounces of flour into one part, and roll it out thin for the bottom; cut it square, and cover it with good rasp jamb; then roll out another square the same size, and lay it on the top of the fruit; cover this thinly with iceing; and cut it up in different shapes to your fancy; lay them on wafer paper; and bake them in a slow oven.

N. B. There will be many cuttings from the above shapes, which must not be wasted; put several bits together in little heaps on wafer paper; put a little iceing on the top, a bit of green citron, and a small bit of rasp jamb; you may also introduce a little pink iceing; bake them in a slow oven.



Orange Biscuits.

1lb. of Valentia almonds, 2lb. of sugar, 7 or 8 whites of eggs, the rind of 1 Seville and 2 China oranges grated.

Blanch and beat the almonds very fine with white of egg; add the sugar and whites; and make them the same stiffness as rattifeas; put in the grated orange, and beat them well with the

spatter; then lay them out on dry paper the size of rattifeas; and bake them in a slow oven.

Lemon biscuits are made the same way, only instead of grated orange use grated lemon.



Maringles.

Take any quantity of whites of eggs you please, half duck whites if you can procure them; whisk them with a dry whisk until so stiff that an egg will lie on the surface; then mix in with the spatter fine searched sugar, until they appear of a proper stiffness, which you may know by laying one out oval with a knife and spoon; if the composition retain the mark of the knife, they are ready to bake; if not, more sugar must be added; to be laid out oval on dry paper, and baked on a piece of wood two inches thick; this is to prevent them having any bottom; they must have a pretty bloom upon them; when baked, take one carefully off with a knife, take out the inside, and fill it with any kind of preserved fruit; then take another off and do the same, and put both sides together, and so on until they are all baked. If good, they will have the appearance of a small egg.



Another Way.

The whites of 12 eggs, and one quart of clari-

fied sugar. Let one person whisk up the eggs, as before instructed, while you boil the sugar to the degree called blown; then grain the sugar, and mix the whites and sugar together; lay out and bake them as before directed.



Royal Hearts.

1lb. Valentia almonds, 1lb. 8oz. beat sugar, 8oz. flour, 10 eggs and 6 yolks. Beat the almonds fine with yolk of egg; then add the sugar; mix it well with a spatter; keep adding one egg at a time; when beat well up, mix in your flour gently; set tin rims in the shape of hearts, neatly buttered, on paper placed on an iron sheet; fill the rims three parts full, and bake them in a slow oven.



Desert Wafers.

4oz. searched sugar, 8oz. flour, and a pint of cream.—Mix the sugar and flour together; add a little cream; mix it smooth with a wood spoon; by degrees mix in all the cream; make your wafer irons hot on both sides, and make them perfectly clean; rub them over with a bit of sweet butter put into a clean cloth; pour on one side of the iron a spoonful of the batter; set the iron gently down, and bake it over a clear fire, turn—

ing the iron once or twice. When baked, turn the wafer up into any shape you like; they should be baked a pale brown.

N. B. If the wafers are too brittle, there is too much sugar in them; if too soft, there is too little; you may add sugar or flour, as occasion requires. If you wish the wafer to taste of ginger, add a little fine ground ginger at the first mixing.



Pink Wafers.

Grind very fine in a small mortar a little good lake; mix it with a little cream; and colour the mixture made by the above direction: bake them as before instructed.



Wafers for Italian Baskets.

Mix and bake the wafers as above. When baked, lay a round ruler about half an inch thick on the wafer, which roll on the ruler as close as you can; make each as near a size as possible, and make both coloured and white.



Common Rusks.

5lb. of flour, 1lb. of butter, 1lb. of sugar, and a pint of yeast.

Mix the flour and sugar in an earthen

pan ; then make a hole in it, and put in the yeast with half a pint of warm milk ; let it stand in a warm place until the balm is risen over the top ; then melt the butter in a pint of milk, and mix it up ; but be careful the liquor is not too hot ; let it stand in a warm place for some time ; then roll it out the length of your iron sheet, and three inches broad ; set them in a warm stove, or before the fire, to prove ; and bake them, when properly risen, in a hot oven ; next morning cut them across about half an inch thick ; lay them on a wire or iron plate ; and brown them on both sides.



Tops and Bottoms.

Tops and bottoms are made out of the above stuff ; only make them the size of a bunn ; and next day split and brown them as above.



Fine Rusks.

Take a sponge or diet bread cake, cut it in thin slices, and brown it on each side, this is a very good rusk, and much in use.



Spanish Rusks.

8oz. of sugar, 8 oz. of flour, and 4 yolks of eggs.

Grate the rind of two lemons; and mix the sugar and flour with the yolks of eggs, and a little brandy, so as to make a stiff paste; which, roll out, and make into rings; bake them in a slow oven on iron plates.

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*Cinnamon Rusks.*

12oz. of butter, 1lb. 8oz. of sugar, 8 yolks of eggs, and a little ground cinnamon.

Mix these articles together; then add as much flour as will make them into a stiff paste; roll them into rings about the size of a dollar; and bake them in a slow oven.

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Cream Biscuits.

^{quant}
1 ~~pint~~ of cream, and 3lb. of fine flour.

To be mixed into a fine stiff paste; and rolled into biscuits any size you please; they must be docked on both sides; and baked in a good oven.

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*Butter Biscuits.*

9oz. of butter, 3lb. of fine flour, and 1 pint of water.

Melt the butter in the water; then mix up the

flour with it into a stiff paste; roll it out, and cut it any size you please; and dock them on both sides; bake them in a good oven.



*Mushroom Biscuits.*

8oz. of butter, and 3lb. 8oz. of fine flour.

Rub the butter and flour together, and mix them into a stiff paste with water; it must be made very smooth and fine; then make it into biscuits, about two ounces each; to be made round, and stamped in the middle with a butter print; prick them in the hollow with a fork to prevent blistering; bake them on iron plates in a good oven.



*Prince of Wales's Biscuits.*

1lb. of butter, and 3lb. 8oz. of flour.

To be mixed the same as hollow biscuits; and to be stamped with the prince's feather; they must be pricked with a fork; and baked in rather a slower oven than the others.



*Dutches of York's Biscuits.*

1lb. of butter, 8oz. of sugar, 3lb. of flour.



Rub the butter into the flour; then add the sugar, and mix it up into a stiff paste with milk; roll the paste out about a quarter of an inch thick; they must be cut square, and stamped with a proper stamp of the happy union; and baked in a good oven.

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Gingerbread Nuts.

3lb. of treacle		8oz. of ginger
1lb. of butter		4lb. of flour
1lb. of sugar		

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*Sweetmeat Nuts.*

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|---------------------|--|------------------------|
| 3lb. of treacle     |  | 1lb. of candied lemon  |
| 1lb. 8oz. of butter |  | and orange             |
| 1lb. 8oz. of sugar  |  | 4oz. almonds cut small |
| 8oz. of ginger      |  | A lemon grated         |

Cream the butter of each of the above receipts; then add the sugar, ginger, &c. to the flour; after which, mix both butter and treacle into a stiff paste; and let them stand all night in a cool place; the next morning lay them out on iron plates buttered. The sweetmeat nuts must be baked in a slower oven than the common nuts.

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Gingerbread Wafers.

1lb. of treacle, 1lb. of butter, 12oz. of raw sugar,

12oz. of flour, 2oz. of ground ginger, the rind and juice of 3 lemons.

To be mixed the same as sweetmeat nuts; spread buttered iron plates over with the composition very thin; and bake it in a slow oven. When baked, cut it into squares, about three inches each; roll them on a round ruler; they must be kept in a tin box, free from air; and will keep for any length of time.



Common Gingerbread Nuts.

3lb. treacle, 1lb. butter, 8oz. ground ginger, 1lb. raw sugar, 6lb. flour.—The butter to be creamed; then put the sugar, ginger, and treacle into the flour, and mix it into a paste; lay it out on iron plates buttered, any size you please; and bake them in a hot oven.



Queen Cakes.

1lb. butter	1lb. currants
1lb. sifted sugar	4oz. orange and lemon
8 eggs	cut small
1lb. flour	



A Common Fruit Cake.

3lb. butter	4lb. currants
2lb. sugar	1lb. 8oz. lemon & orange
24 eggs	A little mace
6lb. flour	A pint of warm milk

Pound Cakes.

1lb. butter	1lb. 2oz. flour
1lb. sugar	1lb. 8oz. currants
8 eggs	8oz. orange and lemon

*Seed Cakes.*

1lb. butter	Seeds
1lb. sugar	A table spoonful of
8 eggs	brandy
1lb flour	2oz. cut almonds

*Two and Three Pound Cakes.*

2lb. 4oz. butter	3lb. 8oz. currants
2lb. sugar	1lb. 8oz. orange & lemon
16 eggs	Citron, almonds, and
2lb. 6oz. flour	brandy

*Seed Cakes.*

2lb. 8oz. butter	Seeds & a glass of brandy
2lb. sugar	2lb. 4oz. flour
16 eggs	4oz. cut almonds

*Four and Six Pound Cakes.*

2lb. 8oz. butter	6lb. currants
2lb. sugar	2lb. orange and lemon
16 eggs	Citron and almonds
3lb. 8oz. flour	

Bride Cakes.

2lb. 8oz. butter	4lb. orange and lemon
2lb. sugar	1lb. citron and almonds
16 eggs	Half an ounce mace
3lb. 8oz. flour	Gill of brandy
8lb. currants	

This cake must be baked in a tin hoop in a solid oven.



*Directions for mixing all Sorts of Cakes
made with Butter.*

It is, we trust, unnecessary to observe, that the materials must be of the best quality, and that the utensils must also be pure and clean.

The foregoing eight receipts must each be mixed the same way. Take your butter, and work it on a marble slab; then cream it in a warm earthen pan; and be particularly careful not to let the butter oil; add the sugar, and work it well with your hand, mixing one or two eggs at a time, and so on in a progressive way until all the eggs are mixed in; beat it well up; and as soon as you perceive the mixing rise in the pan, put in the flour, and beat it well; then the spices, brandy, and currants. You may then put it up into the tins you intend for it; and lay the orange, lemon, citron, and almonds, in lairs, according to

the size of the cake. It will be necessary, during the time of mixing, to warm it three or four times, particularly in cold weather.



Another Way to mix Cakes.

Proceed with the butter and sugar as before; have ready separated the whites from the yolks; mix in the yolks by two or three at a time; let another person whisk up the whites stiff; then put them to the other mixture; and go on as before directed.



The London Way of mixing Cakes, used by Pastry Cooks.

Weigh down the flour and sugar on a clean smooth table; make a hole in it; and bank it well up; in this hole put your eggs; cream the butter in an earthen pan; then put to the flour and sugar, the eggs and butter; mix all together, and beat it up well with both your hands; you may work it up this way as light as a feather; then add the currants, spices, &c. Put it up in pound or two pound hoops, neatly papered at the bottom and sides; to be baked on iron sheets, in a slow oven.



Another Way to mix Cakes.

Take six pieces of cane about 18 inches long;

tie them fast together at one end; but, to make them open, put in the middle where you tie them one or two pieces half the length: this is called a mixing rod. Provide a tall water pot as upright as can be procured, which make hot; work your butter on a marble slab, then put it in the pan, and work it well round with the rod until it is nicely creamed; put in the sugar, and incorporate both together; add one or two eggs at a time, and go on in this progressive way until they are all used; work away with the rod with all speed; and as soon as it is properly light, (which you may know by its smoothness, and rising in the pan) take it out, and mix in the flour, spices, currants, &c. &c. with a spatter. This is esteemed the very best mode of mixing cakes.



To make Almond Iccing for Bride Cake.

1lb. Valentia almonds, 2lb. sugar, and about 4 or 5 whites of eggs.—Blanch and beat the almonds fine with white of egg; then add the sugar and whites; beat them well together, and make them into a softish paste. As soon as the cake is baked, take it out, and take off the hoop and the paper carefully from the sides; then put the almond icing carefully on the top of the cake, and make it as smooth as you can; put it into the oven, and let it remain until the almond paste is enough, and the colour of a maccaroon. Let it

stand two or three hours, then ice it with sugar iceing, the directions for which are in a former page.



Another Way.

Make some iceing, hot, as before directed; make it rather stiff; have ready a quantity of Jordan almonds cut the long way; mix them in the iceing, and lay it upon the cake as neatly as you can; let it stand a night, or more if convenient; then ice it properly, as by former directions. You may, if you please, colour the almonds, which will have a pretty effect; or you may colour the iceing, and put the almonds in white.



A Citron Cake.

1lb. 4oz. butter, 1lb. 2oz. sugar, 6 eggs and 4 yolks, 1lb. 4oz. flour, a table spoonful of brandy, 4oz. green citron.—Mix this cake the same way as the seed cakes; cut the citron in long thin pieces; and lay it in two or three lairs as you put the cake up. It must be baked in a deep tin or rim, papered with fine paper, neatly buttered, and baked in a slow oven.



Citron Hearts.

1lb. butter, 1lb. sugar, 8 eggs, 1lb. flour, and

4oz. citron cut small.—To be mixed the same as seed cakes, and baked in the same rims as royal hearts, in a slow oven.



Orange Hearts

May be made exactly as above; only omit the citron, and add preserved orange peel cut small, and a grated Seville orange.



Nuns' Biscuits.

8oz. butter	1lb. butter
1lb. sugar	2lb. sugar
6 eggs	12 eggs
12oz. flour	1lb. 8oz. flour
4oz. almonds	8oz. almonds

Cream the butter in an earthen pan, and mix them exactly as seed cakes; cut the almonds small, and mix them in; put them up in small tins neatly buttered, and bake them in a good oven.



Windsor Biscuits.

1lb. butter, 1lb. sugar, 1lb. flour, and 1lb. currants.—Cream the butter; then mix in the sugar, flour, and currants all together; lay them out on paper, about the size of a crown piece, and bake them in a very slow oven.

Queen's Biscuits.

1lb. butter, 1lb. sugar, 8 eggs, 1lb. 4oz. flour, 1lb. currants, and spices.—Cream the butter in an earthen pan, rather warm; then add the sugar, and one egg at a time; work it well until all the eggs are used, by which time the mixture will be light, which you may know by its rising in the pan; then mix in the flour, currants, and spices; lay them out the size of a crown piece, on paper, and bake them in a hot oven.

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*Shrewsberry Cakes.*

1lb. butter, 1lb. sugar, 2lb flour, and a few caraway seeds.—Rub the butter in with the flour; then put in the sugar and seeds, and mix them up into a paste, with a little milk; roll them out thin, cut them with a small round cutter, and bake them on iron plates in a good oven.

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Best Shrewsberry Cakes.

1lb. butter, 1lb. 4oz. sugar, 1lb. 8oz. flour, glass of brandy, and a few seeds.—To be mixed the same as common Shrewsberry cakes, and baked on iron plates in a slow oven.

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*Devonshire Cakes.*

1lb. butter, 1lb. sugar, 2lb. flour, and 1lb. cur-

rants.—Cream the butter; then mix the other ingredients with it into a stiff paste, with a little warm milk; to be rolled out thin, cut any size you please, and baked in a good oven.



### *Yarmouth Cakes.*

1lb. butter, 1lb. sugar, 1lb. 8oz. flour, 8oz. currants, and 6 eggs.—To be mixed altogether, made into thin cakes, and baked in a moderate oven.



### *Tunbridge Water Cakes.*

1lb. butter, 12oz. sugar, 1lb. flour, 4 eggs.—Rub the butter smooth in the flour; then add the eggs and sugar; and mix them into a stiff paste with cream; to be rolled out thin, cut any size you please; and baked in a slow oven.



### *Portugal Cakes.*

1lb. butter, 1lb. 8oz. flour, 1lb. sugar, 1lb. currants, the yolks of 8 eggs, the whites of 4, and spices.—The butter to be rubbed very fine into the flour; then add the sugar, eggs, and spices, mix all up together; then mix in the currants, with two ounces of sliced almonds, and two ounces of small caraway comfits; drop them on paper;

and bake them in a slow oven ; give them a dust of sugar before you bake them.

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Scotch Bread.

1lb. butter	2lb. flour
1lb. sugar	4oz. orange and lemon

~~~~~

*Best Scotch Bread.*

|                 |                  |
|-----------------|------------------|
| 1lb. butter     | 4oz. cut almonds |
| 1lb. sugar      | 4oz. lemon       |
| 1lb. 8oz. flour |                  |

Cream the butter ; then mix the other ingredients with it into stiff paste ; you may cut it in different shapes ; put caraway comfits and citron on the top ; and bake it in a slow oven.

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Scotch Bread, another Way.

1lb. 8oz. butter, 1lb. sugar, 2lb. flour, a little mace.—The butter to be rubbed very fine with the flour ; then add the sugar and spices ; make it into stiff paste, with a little cream ; roll half of it out, and lay upon it cut almonds, citron, and caraway comfits ; then roll out the other half, and lay it upon the top ; press it down ; mark it in diamonds ; cut it any shape you please ; and

bake it in a slow oven. It is most commonly cut in small diamonds, and mixed with rout biscuits.



London Bunns.

6lb. flour, 1lb. sugar, 1lb. butter, a pint of good yeast.—Rub the sugar fine into the flour; then put them into an earthen pan; make a hole in the middle; pour in the yeast; and mix in it a little warm milk; set it in a warm place until risen above the top; melt the butter with more milk; and mix all up together; set it in a warm place for half an hour; mould the paste into small bunns; and set them in a stove, or near the fire, to prove; as soon as sufficiently risen, bake them in a hot oven; after they are baked, wash them over with milk.

N. B. Be careful you do not make the milk and butter too hot, as that will spoil the sponge.



Chelsea Bunns.

Take part of the dough of the former bunns; roll it out; and spot it over with good butter, as you would for puff paste; double it up, and give it a gentle roll; cut it in diamonds, about four inches long; they must be proved a little, but not so much as London bunns.

Bath Buns.

Bath buns are mixed the same as London buns, only baked in frames, or in tart tins, buttered; then set them to prove; and, when risen, wash them over with white of egg; cover them over with sifted sugar; and damp it with a wet brush; you may put a few caraway comfits on the top, if you approve it; bake them in a hot oven.

*A Gingerbread Cake.*

3lb. 8oz. flour, 3lb. 8oz. treacle, 1lb. butter, 1lb. sugar, 4oz. ground ginger, a few caraway seeds.—Melt the butter, and warm the treacle; mix the flour, sugar, and ginger together in an earthen pan; pour in the treacle and the butter with four eggs; beat them well with a spatter for half an hour; then mix in half a pound of lemon and orange peel; put it into a large tin; and bake it in a slow oven.

*A Gingerbread Cake, another Way.*

2lb. treacle, 2lb. 4oz. flour, 4 eggs, half a gill of beer, 4oz. butter, 2oz. ginger, and seeds.—To be mixed together as before; and baked in pound cake tins, in a good oven.

Another Way.

3lb. treacle, 3lb. flour, 8oz. sugar, 8oz. butter, 6oz. ground ginger, 8oz. candied orange and lemon.—Put the flour, ginger, lemon, orange, and seeds, into an earthen pan; then melt the butter, and mix it with the treacle and sugar; make it warm; and mix all together with a pint of warm beer; put it into pound or two pound cake tins, neatly buttered, and covered at the bottom with wafer paper; to be baked in a moderate oven.



To make an Almond Cake to cut up in small Shapes.

1lb. Valentinia Almonds, 1lb. 8oz. sugar, and yolks of eggs.—Blanch and beat the almonds very fine, with the yolks; then add the sugar, and mix in by degrees as many yolks as will make it of the consistency of sponge biscuit mixture; paper a large flat tin like a small dripping pan; put in your composition about half an inch thick, and bake it in a slow oven: when baked, turn the bottom upwards; cut it in two; ice one white and the other pink; cut it up in diamonds and squares, and ornament each with citron, angelica, or coloured sugar. These make beautiful rout cakes. You may make a cake the same thickness out of a seed cake, mixing and ornamenting it as before.

An Almond Cake.

8oz. Jordan almonds, 1lb. 4oz. sugar, 12 eggs, 12oz. flour.—Blanch and beat the almonds fine with the yolks of eggs; then add the sugar; and beat them up together very light; whisk up the whites of eggs very stiff; mix them with the sugar, yolks, and almonds; then mix in the flour very lightly; and put the composition up into tins papered with writing paper neatly buttered; to be baked in a slow oven.

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A Rattifea Cake.

4oz. bitter almonds, 4oz. sweet almonds, 1lb. 4oz. sugar, 12 eggs, 12oz. flour.—To be mixed the same as the almond cake.

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*To make a Hedge Hog.*

Take 1lb. Valentia almonds; blanch and beat them very fine, with a little rose water; mix in the yolks of six eggs; whisk up the whites of four eggs very stiff; mix all together, with half a pint of cream, and sweeten it with beat sugar to your taste; set the whole in a stew pan on a clear fire, and stir it till it is thick enough to model into the shape of a hedge hog; put a small currant for each eye, and stick it all over with cut almonds for the bristles of the hedge hog; then set it on a dish, and pour over it a rich custard.

*Another Way to make a Hedge Hog.*

Take the weight of 9 eggs in sugar, and 6 in flour.—Separate the whites from the yolks; put the sugar and yolks into an earthen pan, and beat them well with the spatter; then whisk the whites very stiff, and mix them gently with the flour: to be baked in a tin in the shape of a hedge hog; it must be buttered carefully with creamed butter; when baked, it must be stuck with Jordan almonds cut the long way, each into six pieces; then it must be soaked in wine, and covered with a rich custard.



*Sponge Cakes in Pound Tins.*

|                             |                         |
|-----------------------------|-------------------------|
| 15 eggs                     | 1lb. 4oz. flour         |
| 1lb. 8oz. sugar             | Rind & juice of a lemon |
| To be baked in a slow oven. |                         |



*Sponge Cakes in Shapes.*

The weight of 10 eggs in sugar, and the weight of 7 in flour.—To be baked in a slow oven.



*Sponge Cakes to ornament.*

12 eggs in sugar, and 9 in flour.—To be baked in a slow oven.



*Sponge Cakes in Shapes.*

|                   |  |            |
|-------------------|--|------------|
| 14 eggs, take out |  | 1lb. sugar |
| 7 whites          |  | 1lb. flour |

To be baked in a slow oven.

*Savoy Cakes to ornament.*

|                   |  |                 |
|-------------------|--|-----------------|
| 12 eggs, take out |  | 1lb. sugar      |
| 3 whites          |  | 1lb. 1oz. flour |

To be baked in a slow oven.

*Rice Cake.*

|            |  |                     |
|------------|--|---------------------|
| 8 eggs     |  | 12oz. flour of rice |
| 1lb. sugar |  | 4oz. flour          |

To be baked in a slow oven.

Separate the whites from the yolks; put the sugar and yolks into an earthen pan; beat them well up with the spatter; and whisk up the whites exceedingly stiff, so as an egg will lie on surface; mix the whole together as lightly as possible; after which, mix in the flour with the same care; let your shapes be buttered with the sweetest butter you can procure, which must be creamed, and laid on with a small brush; care must be taken to make no marks with the brush, as they will all appear when the cake is turned out; after you butter the shapes, give a gentle shake over them with the dust bag, which will take off the appearance of the butter.

N. B. You may make sponge cakes hot, if you think proper, by refering to the directions given for sponge biscuits.



*Instructions respecting the Baking  
of Cakes.*

Queen cakes must be baked in a moderate oven ; will take about twenty minutes baking. A pound cake will take about three quarters of an hour ; a two pound cake one hour and a quarter ; a four pound cake two hours ; a six pound cake four hours ; a twelve pound cake six hours ; and a twenty pound cake seven hours.

To know when the small cakes are enough, give them a gentle touch with your finger, if the part rises up to its place, they are baked enough. The large cakes must be tried by a bit of dry whisk being put into the middle of the cake ; if it come out clammy, it is not enough ; if it come out dry, it is baked enough. Large cakes should be covered with strong paper after they are risen, to prevent them from burning.

## PASTRY.

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### *To make Puff Paste.*

3lb. butter and 3lb. flour.—The butter must be tough ; if salt, wash it in two waters the night before it is used ; take half of it, and rub it in the flour ; make it into paste with pure water the same stiffness as the butter ; roll it on a marble slab, about half an inch thick ; spot it with small pieces of butter ; dust it with flour ; then double it up, and roll it out again ; spot it as before, and roll it out again ; spot it the third time ; then double it up ; roll it out again twice ; and cut it into shreds, about two inches broad, when it will be fit for use.

N. B. You may make common puff paste this way, proper for large pies, by using one pound of butter, and two pounds of flour.



### *Puff Paste, another Way.*

2lb. 8oz. butter, and 3lb. 3oz. flour.—Mix the flour with water, the same stiffness as the butter ; then roll out the paste ; spot it with the butter three times ; rolling it out, and dusting it with

flour, as before; cut it in shreds for use. This paste is worse for lying, and should be baked as soon as possible.



*Crisp Tart Paste.*

1lb. butter and 2lb. flour.—Rub the butter and flour very finely together; then mix it with water into paste the stiffness of the butter. This is choice paste for tarts made of fresh fruit.



*Sweet Tart Paste.*

6oz. butter, 2oz. sugar, and 1lb. flour.—Beat two whites of eggs to froth; rub the butter and flour very finely together; make the paste into a proper stiffness with the whites of eggs and a little water.



*Paste for a baked Custard.*

8oz. butter and 1lb. flour.—Boil the butter in a small tea-cup full of water, mix it into the flour, make it very smooth, and raise it into any shape you please.



*Paste for small raised Pies.*

12oz. butter, 2lb. flour, and a gill of water.—To be mixed the same as for baked custards.

*Paste for a Goose Pye.*

4lb. butter, 1lb. beef suet, and 10lb. flour.— Melt the butter and suet in one quart of water; mix it into the flour, which will make stiff paste; if it be not sufficient to do that, add a little boiled water. It must be worked smooth, and raised warm. Let it stand all night; then fill and finish it. If made into one pie, it will take a goose and a turkey boned, and a tongue cut in slices. To be baked in a solid oven.

*A Pyramid in Puff Paste.*

Take best puff paste; roll it about a quarter of an inch thick; cut the first the size of the bottom of the dish; you may cut it a diamond, or any other shape; cut about ten or twelve more, reducing each half an inch; give each a slit in the middle to make them rise regularly; ice the points, and bake them in a good oven; when cold, place the largest on the dish with rasp jam, the next with apricot marmalade, and so on to the smallest; then fix a sprig of myrtle on the top; and spin some sugar round it, which will make it both firm and beautiful.

*To make a handsome Tartlet.*

Take a large oval dish, and sheet it with the



best puff paste; cut it round the sides to make leaves; fill it three parts full with good preserved fruit; ornament on the fruit any device you please, such as a large star in cut paste, a sprig of flowers, or a tree; then bake it with great care, and serve it up the second course, either with or without a spun sugar crocanti.



### *A Creamed Apple Pye.*

Make a very nice apple pye with the best puff paste; bake it in a slow oven with great care; then cut, and bake a large star nearly the size of the inside; as soon as the pye is enough, cut the lid off, and let it stand till cold; make the apples up neatly; if not very well filled, add more apples previously baked; then pour on the apple a rich custard, and place on the custard the star before named. Serve this dish up to the table either with or without a spun sugar crocanti.



### *To ice Tarts.*

Whisk up one or two whites of eggs very well, and wash over the tarts with a soft brush; cover the wet part with sifted sugar; damp the sugar with water from the brush until dissolved; put them immediately into a moderate oven; when near enough, ice them again as before.

*Nelson Cake.*

Take two pounds of puff paste ; roll half of it out ; spread one pound and a half of clean currants, and half a pound of raw sugar, upon the paste, with the grate of a nutmeg ; dash a little water on the sugar and currants to make them unite ; roll out the remainder of the paste, and lay it on the top ; ice it well, agreeable to the directions for tarts ; bake it on an iron plate in a good oven.

*Coventry Cakes.*

Take puff paste ; roll it out thin, and cut it round the size of a large bason ; then cover it over with apple marmalade and currants, with the grate of a fresh lemon ; double it up like a triangle ; cut figures on the top to please your fancy ; ice it very well ; and bake it in a good oven.

*Oyster Patties.*

Provide as many oysters as you may want ; take off the beards ; cut them into small pieces ; put them in a sauce pan, with a little nutmeg, white pepper, and salt, to your taste ; simmer the whole a few minutes, with a little of the oyster liquor, and a bit of butter ; then sheet the

pans with tart paste; put in each a piece of bread, and cover them with the best puff paste; cut them neatly round the edge; run a sharp pointed knife round between the rim and the top; wash them over with yolk of egg, and a little water; and bake them in a moderate oven. When baked, take off the top, and take out the bread; fill them with the oyster; and serve them to the table. They should be baked in tins the shape of an oyster.



### *Lobster Patties.*

Boil a lobster, and take out the gut, which lies on the top of the tail; cut it small, and season it to your taste with white pepper, salt, nutmeg, and Cayenne pepper; add to it a little good veal gravy; bake the crust as before described; then fill and serve them to the table.



### *Mince Meat.*

1lb. beef suet, 1lb. Naples biscuits, 1lb. apples and citron, 1lb. raw sugar, 1lb. candied lemon and orange, 3lb. clean currants, a pint of raisin wine, and a gill of brandy.—The suet must be picked and shred very fine; the apples, sweetmeats, and biscuits, must also be shred fine; mix all the ingredients together; and put them into

a jar ; tye them over, and it will keep good for twelve months.



### *Almond Cheesecakes.*

Blanch and beat fine, with a little orange flower water, four ounces of Valentia almonds ; add four ounces of sifted sugar, the yolks of three eggs well beat, and a small quantity of brandy ; then mix four ounces of sweet butter nicely creamed ; fill your sheeted pans better than half full ; put them into the oven soon ; you may make a star in the middle with split almonds, and bake them in a moderate oven.



### *Lemon Cheesecakes.*

Squeeze two large lemons ; boil the skins very soft ; then beat them fine in a mortar, and pass them through a hair sieve ; beat also four ounces of blanched almonds ; then add six ounces of sifted sugar, and the yolks of five eggs well beat ; mix all together with the juice of the lemons, and five ounces of butter nicely creamed ; then fill your sheeted tins ; and bake them in a good oven.



### *Orange Cheesecakes*

Are made in the same way as lemon cheese-

cakes, only use oranges instead of lemons; the skins must be freshened in two or three waters to take out the bitterness.



*Citron Cheesecakes.*

Beat the yolks of six eggs, and mix them with one quart of boiling cream; keep stirring it until cold; then set it on the fire, and let it boil until it curds; beat four ounces of Valentia almonds fine, with orange flower water; then sweeten it to your taste, or break in some dry Savoy biscuits; mix in some green citron cut very fine; fill your sheeted pans; make a star with green citron on the top of each; and bake them in a good oven.



*Rice Cheesecakes.*

Take half a pound of fine rice powder, mix it with a gill of cream, and the yolks of six eggs well beat; add sugar and nutmeg to your taste; set it on the fire to stiffen, and keep stirring it all the time; then set it to cool; when cold, stir in a glass of brandy; fill your sheeted pans with it; and bake it in a moderate oven.




*Common Cheesecakes.*

Set one quart of new milk near the fire, or on



a stove ; when it is new milk warm, put a table spoonful of rennett to it ; let it stand until you see it is turned to curd ; take a knife and cut it into diamonds ; let it stand to drain for ten minutes in a fine splinter sieve ; rub it through the sieve ; sweeten the curd to your taste ; grate in a little nutmeg and the rind of a lemon ; mix well in six yolks of eggs, a table spoonful of brandy, and four ounces of butter melted ; then add six ounces of dry currants ; have your pans ready sheeted ; fill them better than half full ; and bake them in a good oven. If you wish to have a richer curd, add half a pint of cream.

 IN writing the first part of this work, I have been careful to enumerate a great variety of cakes and biscuits ; there are various mixings for the same article, to suit different demands ; but should any of them be too large, or too small, a judicious practitioner will be able to increase or diminish the mixing.

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END OF PART I.

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A

**TREATISE**

ON

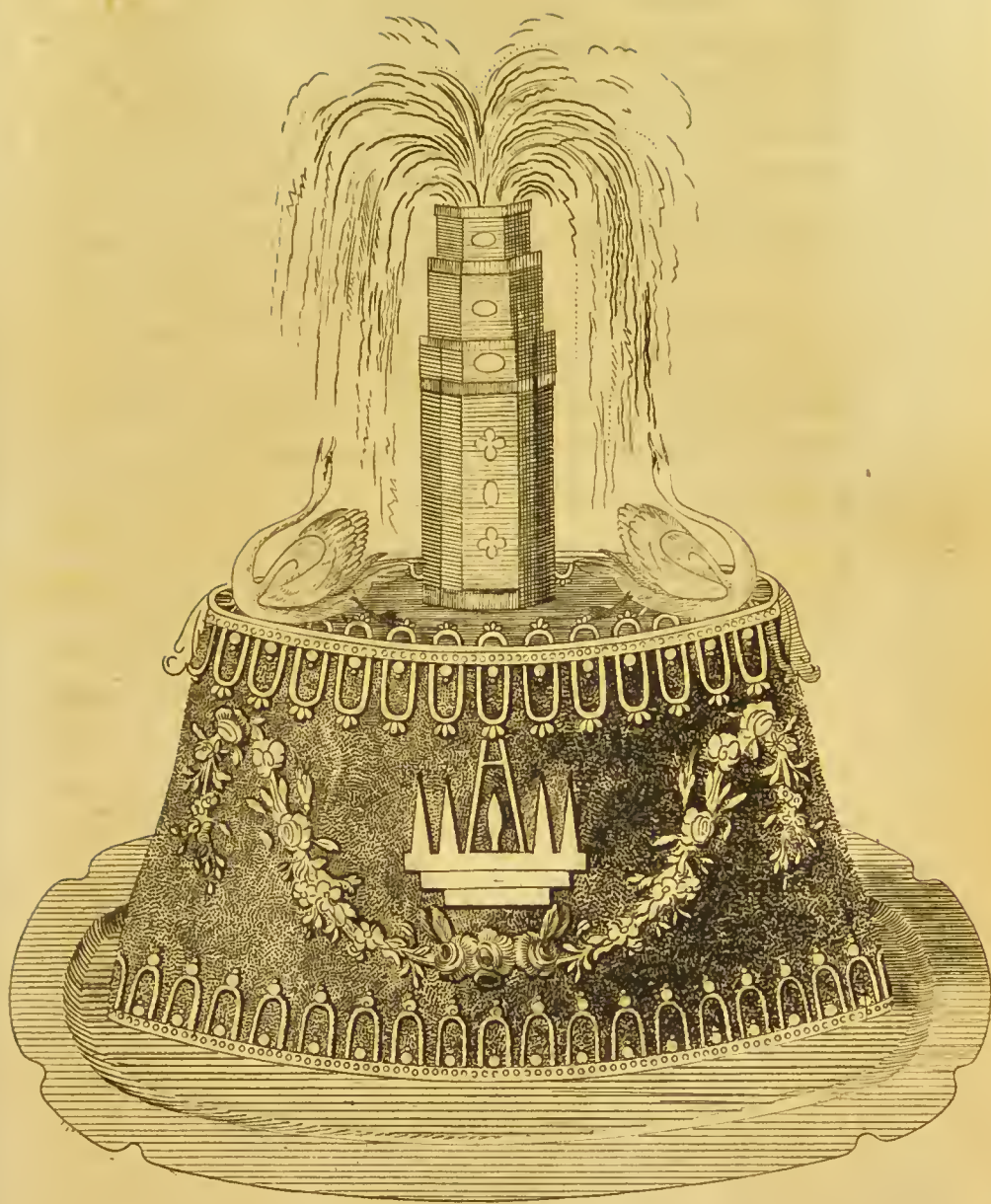
*CONFECTIONARY, &c.*

—♦♦♦♦♦♦♦—  
**PART II.**  
—♦♦♦♦♦♦♦—

**TO CLARIFY SUGAR.**

**THE** Clarifying and boiling of sugar, to the different degrees, must be considered as the key to all sorts of stove working.

The pan used must be perfectly clean and bright. Whisk two whites of eggs in one pint of water; break thirty pounds of good lump sugar into small pieces, and put it into the pan; pour over it six quarts of soft water; set it on a clear fire or stove to melt, but be careful it does not blubber and boil before it is melted; when you perceive it rise, it is then boiling, and must be stopped immediately, by putting in one pint of water; when it rises again, add the same quantity of water, and so on for two or three times; this prevents the scum from boiling into the sugar, and makes it rise to the top: draw the pan to one side of the fire, and take all the scum off; let it continue to simmer; keep adding a little water





to make the remaining part of the scum rise; by this time the scum will be very white and tough, which also take off. If the sugar appear clear, dip in your finger, and if a drop hang from it, it is of the first degree, called smooth, and may be put by for use. You may clarify a much smaller quantity of sugar by carefully attending to these instructions.



*To boil Sugar to the Degree called Pearled.*

Cover your preserving pan bottom two or three inches deep; boil it briskly over a clear fire for a short time; then dip in your finger, and put it to your thumb; if, on separating them, a small string of sugar adheres to each, it is boiled to the degree called pearled.



*To boil Sugar to the Degree called Blown.*

After you have ascertained that the sugar is boiled to the degree called pearled, put in the skimmer, and let it boil a few minutes, then shake it out of the sugar, and give it a blow; if sugar fly from the skimmer in small bladders, it is boiled to the degree called blown.



*To boil Sugar to the Degree called Feathered.*

Continue to boil the sugar from blown for a



short time longer; take out the skimmer, and give it a jirk over the pan, then over your head, and if sugar fly out like feathers, it is boiled to the degree called feathered.



*To boil Sugar to the Degree called Cracked.*

Boil the sugar from the degree called feathered a little longer; dip a stick or a piece of pipe into water, then into the sugar, and again into the water; if it crack with the touch, it is boiled to the degree called cracked.



*To boil Sugar to the Degree called Carmelled.*

Boil the sugar still further; dip a stick or pipe into water, then into the sugar, and again into water; if it snap like glass, it is of the highest degree, called carmelled, and must be taken off the fire immediately, for fear of burning. This sugar is proper to carmel any sort of fruit.



*To make a Chantilly Basket.*

Prepare small rattifeas well dried; boil a small quantity of clarified sugar to the degree called carmelled; the moment it is ready, put the bottom of the pan in cold water to prevent the sugar from discolouring; then dip one side of a rattifea

a little in the sugar, and fix it on your dish ; and so on until you go round one height ; the rattifeas must be quite close and upright ; continue to do the same until you have built four or five heights agreeable to your fancy. Be careful that you do not grain the sugar, which will prevent the rattifeas fixing to each other ; you may, if you please, fix a handle over the basket by using a small shred of tin until the sugar is set.

N. B. You may grain the sugar by stirring it too much in the pan when it is boiling, or after it is boiled ; grained sugar always turns white, and will fix nothing ; a tea spoonful of lemon juice put to it, when it first boils, is of great use to prevent its graining.



*To make a Chantilly Pyramid.*

Boil your sugar the same as for chantilly baskets ; fix the rattifeas with the sugar on either an oval or round dish ; keep fixing them in lairs until you come to the point ; spin a little sugar round the pyramid in as long lengths, and as fine as you can ; you may place a sprig of myrtle on the top, and spin the sugar a little round it, which will have a pretty effect.



*To make a Chantilly Crocath.*

Take a crocath mould with a broad rim at the

bottom ; oil the outside with a little sweet oil ; prepare your sugar as before ; dip each rattifea in the sugar, and set it upright round the mould ; so on in lairs until you cover it in ; put a handsome flower, or a ring, made of gum paste for the purpose, on the top ; and as soon as cold, take it carefully off the mould ; place it on a bowl of custard ; and serve it to the table.



*To make an Italian Basket.*

Prepare your wafers by the instructions for wafers in the first part ; then boil clarified sugar to the degree called carmelled ; dip one end of the wafer into the sugar, and fix it on the dish ; then another, and so on until you have got round ; be careful to place them quite close and upright ; you may fix one white and one pink wafer, which will make a neat basket. If you wish to have a bottom to the basket, make an almond cake ; bake it in a tin rim the size of the bottom of the dish, one inch deep ; fix the cake first to the dish ; and then the wafers to it.



*To whip Cream.*

Take one table spoonful of gum dragon, as thin as white of egg ; strain it through a clean cloth ; add a pint of good cream and a little lemon juice ;

put them all into a flat earthen pan ; whisk it with a small pointed wisk ; and as the froth rises take it off, and lay it on a hair sieve ; continue to do so until you have got the whole of the cream, or as much as you want ; if you can do this the night before it is wanted, it will be much better. If the cream does not rise so well as you wish, put a small quantity of milk to it.



*Another Way to whip Cream.*

Take the whites of eight eggs, one quart of cream, half a pint of sherry, mix and sweeten them to your taste with lump sugar, first rubbing a lemon with it to procure the essence ; whip it with a pure, clean whisk in a flat earthen pan ; as the froth rises, take it off on to a hair sieve ; and let it stand as long as you can before you put in your baskets or trifles.



*To fill a Chantilly and an Italian Basket.*

Take maccaroons, Savoy and sponge biscuits, or any other you please ; place them neatly in a bason ; and pour sherry over them ; let them remain until quite steeped ; then place them with great care in your baskets, and fill them full ; cover them very high with whipt cream ; and ornament it with coloured sugar, green citron, and angelica.

*To make a Trifle.*

Provide a handsome glass, and build in it a pyramid, consisting of maccaroons, rattifeas, French Savoy, fruit, and sponge biscuits; pour on every part a small quantity of sherry; keep doing so until the whole is properly steeped; great care must be taken not to break any part; then lay your whipt cream upon the biscuits in as romantic a manner as you can; the more it is like a rock, and the higher, it is the better; on the top, place a sprig of myrtle; and round the sides, ornament it with coloured sugar, green citron, and angelica. If you wish for a richer trifle, cover the pyramid of biscuits with a good custard before you lay on the whipt cream.

*Lemon Cheese.*

Take two lemons, rub them all over with lump sugar to procure the essence; then put the sugar, and the juice of one lemon strained, into a flat earthen pan; to this add one pint of cream, and one table spoonful of thin gum dragon strained; whisk them on the side of the pan; as the cream rises, take it off, and lay it on a hair sieve; and so on until you have got your quantity; line your cheese mould with thin muslin, and fill it as full as possible; let it stand until morning, when you may turn it out for the table.



*To make a Custard.*

Boil one pint of milk, with a bit of cinnamon, and a little fresh lemon peel ; then mix in a pint of cream, and the yolks of seven eggs well beat ; sweeten it to your taste ; give the whole a simmer until of a proper thickness, but not to boil ; stir it the whole time one way with a small whisk until quite smooth ; then stir in a glass of brandy.

*To make a Custard, another Way.*

Set a quart of thick cream in a stew pan over the fire, with a bit of cinnamon and sugar to your taste ; when it has boiled, take it off ; and beat the yolks of eight eggs ; put to them one table spoonful of orange flower water, which will prevent the cream cracking ; stir them in by degrees as the cream cools ; set the pan over a slow fire ; stir it carefully one way until it nearly boils ; then pour it into cups for the table.

*To make Almond Custards.*

Blanch and beat four ounces of almonds very fine ; put to them one pint of cream, and a table spoonful of orange flower water ; sweeten it to your taste ; beat up the yolks of four eggs very fine ; and stir all together one way over a

slow fire until it thickens; then pour it into cups.



*To make Lemon Custards.*

Take the juice of two lemons, and the rind of one pared very thin; boil the inner rind of the lemon very tender, and pulp it through a hair sieve; to which put sugar to your taste, and one pint of sherry; let them boil for some time; then take out the peel, and a little of the liquor; set it to cool; pour the rest into the dish you intend for it; beat up three yolks of eggs and two whites very well; mix them with the cool liquor; strain them into a dish, and mix them all well together; set it on a slow fire in boiling water; when it is enough, grate the rind of a lemon on the top.

N. B. Orange eustard may be made in this way, only use oranges instead of lemons.



*To make a baked Custard.*

Boil one quart of cream with some cinnamon; when cold, take six yolks of eggs, a little orange flower water, nutmeg, and sugar to your taste; mix all well together; and bake it in raised paste or cups.

*To make Blancmange.*

Take two ounces of bitter almonds ; blanch and beat them fine ; then take three ounces of pulled isinglass, with three pints of water ; simmer it until it is reduced to half the quantity ; add one quart of good cream, and sugar to your taste ; cover it close up until nearly cold ; strain it through a lawn cloth ; it must not be put into the mould until quite cold ; be careful not to let the bottom part go in, as there will be a sediment. The mould must be dipt in cold water before used ; set the mould in salt ; fill it quite full and let it stand all night.

*A Pack of Cards in Blancmange.*

Cover the bottom of a large dish or two with the above blancmange, just the thickness of a card ; set it perfectly streight for one night ; fill a tin mould exactly the size and thickness of a pack of cards ; let it stand one night ; next morning, turn it out on to a common dish ; and paint the top any way you please, as the ace of hearts, or the ace of spades ; then cut with the card mould four or six cards from the dishes ; lay these on the dishes you send to the table in a shuffling manner ; paint some hearts, and others diamonds, and so on ; then lay carefully the large shape as a pack on the top of the loose cards, by this means you will have the appearance of a pack of shuffled cards.

N. B. When you wish to turn blancmange out of moulds, run a small pointed penknife round the inside of the shape, and give it a gentle shake, turning it out on to your dish; do not, on any account, dip the mould in warm water, as that will spoil it.



*To make Lemon Blancmange.*

Take three ounces of pulled isinglass, one quart of water, and the peel of two large lemons; simmer it on a slow fire until reduced to half the quantity; strain it; add the juice of the lemons; and sweeten it to your taste: make it as near the colour of a lemon as you can with saffron, which may be melted in a little boiling water: dip your mould in cold water; set it in salt; fill it full; and let it stand all night.

When you make custards or blancmange, take care to use a wet pan, to prevent cream from sticking to the bottom.



*Roman Pavement.*

Take some strong blancmange; run it one inch thick upon a large dish; fill a flat mould with the same; colour some more blancmange with sack or cherry brandy, and let the whole stand one night; next morning turn out the

shape of blancemange on a glass bowl; cut the white and coloured into squares, with a silver shovel, placing each in an irregular manner on the shape, in the bowl, making it as high and as romantic as you can; then pour into the glass bowl a little sack or cherry brandy, and serve it to the table.



*To make Edgings for Blancemange.*

Take one ounce of pulled isinglass; dissolve and simmer it in one quart of water until it is reduced to half the quantity; divide it into three parts; colour one pink, one green, and the other yellow; then run it on separate dishes. In the morning, you may cut it into long shreds, and ornament shapes of blancemange with stars, &c. to your fancy. It has a very pleasing effect.



*Solomon's Temple in Blancemange.*

Take one quart of stiff blancemange; divide it into three parts; make one part a fine colour with prepared cochineal; scrape one ounce of chocolate fine, melt it before the fire, and mix it with another part of the blancemange, to make a light stone colour; the third part must remain white; then wet your temple mould, and fix it firm and streight in salt; fill the top of the temple with



red blancemange, and the four points with white; fill up the mould with stone colour, and let it stand till next day; before you turn it out run a small pointed penknife round the inside, and shake it loose very gently; do not, on any account, dip the mould into warm water, as that will take off the gloss, and injure the colour; when turned out, stick a sprig of myrtle in each point, which will not only strengthen it, but improve its appearance. Garnish the dish with jumballs, apple paste, and rock candies.



### *A Floating Island.*

Mix one pint of cream with half a pint of sherry, a little lemon juice, and sugar, with or without a table spoonful of orange flower water; put this into a handsome glass bowl for a middle or corner dish; put on this liquid a strong froth, whipt the night before with a little rasp jam; then whisk up the whites of five eggs, and sweeten half a pound of the pulp of apple, damson, or winesour, and put it to them; beat the pulp with them until it will stand high; lay it upon the cream, making it as romantic as possible; you may use strings of angelica, and run them round the parts that out-shut; green sugar may be introduced with success; also a few fine gum paste shells called dragees. In the thin cream you may place two or three swans; and should the glass or dish have

a broad edge, you may cover it with green sugar, and set on it two or three small lambs, which will have a pretty effect. If you had rather that the liquor would represent water, use sherry only.



### *A Grand Dish of Snowballs.*

Pare and take out the cores of seven large baking apples; fill up the holes with quince or apricot marmalade; then make some good hot paste, and roll it out thin, covering each apple neatly with it; set them on a baking sheet, and bake them in a moderate oven; great care must be taken that they do not crack; as soon as this is done, prepare some iceing as by former instructions; when the apples are baked, and nearly cold, cover each with the iceing in as neat a manner as you can; at the top of the ball you may lay iceing in a light manner to represent snow lately fallen; set them in a warm stove for half an hour; then place over them a silver web lightly spun.



### *Dutch Flummery.*

Take two ounces of isinglass, and one pint of boiling water; let it simmer on a slow fire until dissolved; add a stick of cinnamon, a few coriander seeds, the juice of two lemons, and the rind

of one, with a pint of white wine, and the yolks of seven eggs; sweeten it to your taste; set it over a clear fire, let it simmer, but it must not boil; strain it through a fine sieve; and when nearly cold, put it into moulds, first dipped in water.



*A Pine Apple in Dutch Flummery.*

Dip a pine mould into water, and fill it with the flummery; let it stand all night; then take a small pointed penknife, and run it round between the flummery and the mould; give it a shake, and turn it on a dish; dip a camel hair pencil in green colour, and colour the leaves; garnish it with rout biscuits, or any other way you please.



*A Cut Paste Crocath.*

Take two ounces of butter, four ounces of lump sugar, and one pound of flour; boil the sugar and butter in a small cup full of beer; when cold, beat up three eggs, and put them to the other ingredients; mix the whole, with the flour, into a stiff paste; roll it out thin, and cover a crocath mould with it, the mould having been previously oiled; you may then take red chalk, and draw out a basket of flowers, or any other device; after

you have sketched out your design, take a small pointed penknife, and cut out such parts as have not to appear; you may then bake it in a very slow oven; when cold, take it carefully off the mould, and cover it over with cream, or stewed pears, &c.

N. B. You may build pyramids or castles with this paste, which was formerly very much in use, before confectionary was brought to the perfection it is at present.



### *Calf Feet Jelly.*

Take one gang of calf feet well cleaned; put them into a deep pan, and add four quarts of soft water; simmer them gently until the liquor is reduced to half the quantity; as the scum rises, take it off; then strain the liquor from the feet, and let it stand all night; next morning, take the fat from the stock, and the sediment from the bottom; whisk up five or six whites of eggs; take half a pound of loaf sugar, and three lemons; rub part of the sugar on the lemons to procure the essence; squeeze the lemons, straining the juice; add three gills of sherry wine, and a stick of cinnamon; set the whole on the fire in a deep pan, and let it boil five minutes; take it off, and let it stand five minutes before you put it into the bag; run it through three or four times; and as

soon as it is clear, put the paring of a lemon, and a glass of brandy, into the bowl, and cover it up, which make it yield better. A few coriander seeds make a good improvement to jelly; but they must be tied up in a small bag, and put in with the wine; if you wish for coloured jelly, put a little fine cochineal colour into a bason, and let the jelly run to it; when the jelly is cold, fill your moulds, first dipping them in water.



*Calf Feet Jelly, another Way.*

Take a gang of calf feet well cleaned, with four quarts of water; simmer it gradually for four hours to two quarts; then strain it, and let it stand all night; next morning, take off the fat, and the sediment from the bottom; put it to four whites of eggs well whisked, a bottle of sherry wine, the juice of three lemons, a few coriander seeds tied up in a bag, four ounces of isinglass dissolved in a pint of boiling water, and sugar to your taste; set it on a clear fire, and let it boil fifteen minutes; run it through a jelly bag until quite fine and clear; dip your moulds in water before you fill them.



*Calf Feet Jelly, another Way.*

Take some of the above jelly, put it into a stew



pan, with the yolks of three eggs, the juice of two oranges, and a bit of sugar; set it on the fire, and stir it all the time until nearly boiling; take it off, and let it stand until nearly cold; then brush the peach and apricot moulds with a little sweet oil; dip your brush into lake, and colour the sides of the moulds with it; fill the moulds with the jelly, and let them stand until stiff; then open them carefully, and lay the jelly in a glass bowl; place in the end of the fruit a natural stalk; garnish them with natural leaves; and serve them to the table.



### *To ornament Jelly.*

Jelly put into moulds should be particularly strong; a little stock from isinglass, mixed with the calf feet stock, will be of great use, when you intend to introduce fruit; fix your moulds in salt; then fill them half full of jelly; let it stand until set; place on it a large strawberry, just plucked, with the leaf and stalk on; fill up the mould with the jelly; you may also introduce in another mould cherries, and in another peaches, and so on; this, however, can only be done when fruit is in season; when it is not, wafer paper painted as such, or in landscapes, and laid upon the dish, and your shape of jelly turned upon it, have a very good effect.

*A Corner Dish, or Fish Pond.*

Fill a handsome glass bowl half full of clear calf feet jelly; let it stand until set; then place on it three or four small fish made of gum paste, and coloured neatly; or they may be made of strong blancemange from moulds for that purpose; you may ornament two of them with leaf gold, and the other with silver; fill up the bowl with the jelly within half an inch of the top, let it stand until quite stiff; take green sugar, and run it round on the surface of the jelly, half an inch broad, next to the glass; you may also run orange coloured sugar about a quarter of an inch broad in the middle of the green, to represent a walk; on the green you may introduce shells made of gum paste called dragees; then place on the jelly three or four swans modelled in different attitudes. If they are well executed, and the bowl filled and ornamented as directed, it will have a pleasing effect.

*To make Lemon Jelly.*

Take two calf feet, and two quarts of water; simmer it gently to half the quantity; as the scum rises, take it off, and strain it; next morning take off the fat and the sediment: take twelve lemons, and pare one very fine for the jelly to run upon; then rub three with sugar to procure

the essence; whisk up well eight whites of eggs, and put them to the stock, with the juice of the lemons, a stick of cinnamon, and sugar to your taste; let it boil five minutes; then take it off the fire and let it stand five minutes before you put it into the jelly bag; pass it through three or four times, and as soon as clear, put the pared skin of lemon into the bowl for the jelly to run upon; when cold, put it into your moulds, and let it stand all night.



### *Orange Jelly.*

Pare very fine four Seville oranges; take three ounces of isinglass, and three pints of water; simmer the orange peel and the isinglass in the water until reduced to half the quantity, let it stand until cold; add the juice of twelve oranges, and sugar to your taste, with half a pint of brandy. If you wish to have it clear, make it hot, and run it through the jelly bag.



### *Hartshorn Jelly.*

Simmer six ounces of hartshorn shavings in three pints of water until reduced to half the quantity; simmer also with it the rinds of three oranges, and one lemon pared thin; when cold,

add the juice of both, and sugar to your taste ; whisk up the whites of four eggs ; mix all together, and let it boil ten minutes ; then strain it through a jelly bag until clear.



*To make Gum Paste.*

Put any quantity of picked gum dragon into an upright earthen jar, cover it with cold water, and let it stand two or three days ; in that time, beat and sift fine loaf sugar through a lawn or cypress sieve ; take the gum into a coarse piece of canvass, and let a person assist in twisting it round until the whole is gone through ; beat it well in the mortar to make it tough and white ; then add sugar by degrees, still beating it with the pestle ; when it is stiff, take it out, and keep it in an earthen jar for use ; when it is worked into ornaments, it will require a little starch powder to smooth and make it proper for use. If you wish to colour any part of it, use lake finely ground ; if yellow, use strong saffron ; if green, the juice of spinage.



*To spin a Silver Web.*

Take one pint of clarified sugar, and one tea spoonful of lemon juice ; boil it in a small pan to the degree called carmelled ; the moment the su-

gar is ready, take it off, and put the pan bottom in cold water; as soon as the water is warm, take the pan out, this precaution will keep the sugar from discolouring; as this sugar is to represent silver, you must be particularly careful you do not boil it too high; have ready a crocath mould neatly oiled with sweet oil; then take a tea spoon, and dip the shank of it into the sugar on one side of the pan, take up a little sugar, and throw the spoon backwards and forwards in the mould, leaving as fine a thread as possible; continue to do so until the mould is quite full; you must observe that there must be no blotches, and that the threads must be as fine as hairs; you may then take it out, and cover it over a custard or any other sweet; and may, if you please, raise it by spinning light threads of sugar on the top.



*To spin a Gold Web.*

Proceed with a gold web exactly the same as with the silver web, only boil the sugar a minute longer.



*A spun Sugar Pyramid.*

Provide four or five round moulds, the one larger than the other, oil them neatly; then boil your sugar as for the silver web, only let it re-



main on the fire one minute longer ; then take up sugar with the shank of the spoon, and spin it as near the side of the mould as possible, but let no blotches appear ; do this to the four moulds ; as soon as cold, take them out, and fix one above the other with hot sugar ; then spin long lengths of sugar round until they form a complete pyramid ; you may spin long threads of sugar to represent a feather, and place them on the top ; or you may place a sprig of myrtle on the top, and spin long lengths of sugar round it ; the way to do it, take the shank of your spoon, dip it into the cool sugar at the side of the pan ; take hold of a bit of the sugar with your finger and thumb, and pull it out to any length and fineness you please.



### *To spin a Gold Sugar Crocanth.*

Boil your sugar a minute longer than for the silver web, using the same precaution as before ; have ready your mould neatly oiled ; then take a little sugar on the shank of your spoon ; spin it quite close to the side of the mould ; be careful that you make no blotches ; spin all round, and strengthen the sugar as much as you can ; there must be no holes nor blotches, but an even regular sugar, all parts as near alike in the thread as possible ; when the sugar is perfectly cold, turn it carefully out, and set it over a custard or any

other sweet ; you may use it plain, or ornament it with gum paste, if you think proper.

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To spin a Gold Cup.

Provide a copper mould like a cup, it must be made in three parts, and must be perfectly smooth within ; oil each neatly ; and spin sugar in each, agreeable to the directions for the crocanth. If two persons can spin at the same time, it will be much better. When the three moulds are perfectly covered with sugar, and cold, take each out, and put them together in a proper manner with hot sugar ; you may ornament the cup with gum paste, which will make it very beautiful.

N. B. In boiling sugar to spin, great care must be taken to have a clear fire, and only to boil a small quantity at one time, in a small brass pan ; if you have two or three sugars to spin, you must use two or three pans ; one person may be attending to the boiling, when another is spinning ; a tea spoonful of lemon juice must be put to a pint of clarified sugar ; if the sugar is likely to boil over the top of the pan, drop one drop of sweet oil from your finger into the sugar, which will stop it immediately.

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*A spun Sugar Beehive.*

Model twenty or thirty bees in gum paste, as

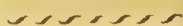
near the colour and shape as you can; make a hole with a pin on each side of the mouth, and let them dry; make some of the wings extend as if flying; provide a large round crocath mould as near the shape of a beehive as you can; then boil the sugar, as by the former instructions; spin the sugar hot, close to the inside of the mould; it must be regularly spun and very strong, the threads very fine, and no blotches; when it is so, let it stand until quite cold; then turn it out of the mould on to a large dish, and ornament as under.



*To ornament a Beehive.*

Before you begin to boil the sugar, take as many borders out of your gum paste moulds as will go round the bottom; also take out leaves for the top; run a husk round the sides to represent the matting of the hive; lay your borders and leaves on a marble slab with a cloth over them to keep them moist; you may also twist a length of gum paste like a wreath, and make it into a large ring; this must be dried; then fix on the ornaments with a little hot sugar, and set the ring upright on the top; you may then spin long lengths of sugar very fine on to a tin plate; take the bees, and fix them with hot sugar on the top and sides of the hive; break the lengths of sugar in short pieces, and fix them in the holes.

made in the bees; you may also form three entrances into the hive with the gum paste husk



*To carmel Oranges.*

Take China oranges as little ripe as you can procure them; skin and divide them carefully into eight parts; take all the inner skin off them, and lay them on a hair sieve to dry; let them remain in the stove until the upper part is so; then turn them, and let them continue until that side is dry also; boil sugar to the degree called carmelled; observe to set the pan bottom in water for a few minutes; throw one piece of orange into the sugar; take it out with two forks rubbed with sweet oil; lay it on a tin plate also rubbed over with oil; put in and take out each piece of orange in this way, until they are all carmelled; when each has lain a few minutes on the plate, turn it.



*To carmel Grapes.*

Take small bunches of grapes; dry them as before; then boil sugar to the degree called carmelled, and be careful to have as much as will cover a small bunch of grapes; dip them in, and when you take them out, hang them on a wire suspended over a tin plate; let them remain until cold, when they will be ready to serve to the table.



N. B. Green gages, pears, red and white currants, &c. must be carmelled the same way as oranges and grapes.



### *Potted Shrimps.*

Put into an earthen jar two pounds of fresh shrimp meat, and one pound of sweet butter; let the meat boil with the butter in a slow oven for half an hour; then strain the butter from the shrimps, and let them stand until cold; season them with mace finely beat, white and Cayenne pepper, and salt to your taste; then put them very tight with care into oval pots, and cover them with the butter, but be careful not to put the bottom in, as there will be a sediment. If you wish the shrimps to keep for a length of time, or to travel, cover them with clarified suet as soon as the butter that is upon them is cold.



### *Potted Lobster.*

Boil six good lobsters; pick and clean them properly; put them into an earthen pan; put to them one pound and a half of sweet butter; cover them with a plate, and put them in a slow oven; let the meat boil in the butter; if there is not sufficient butter to cover them, add more; let them boil until a small skewer will pass easily



through the tail; then take them out and strain the butter from them; as soon as cold, season them with the same spices as the shrimps; put them in oval potting pots very tight, and cover them with the butter; there will be some water at the bottom of the butter which must be thrown away; then make the butter hot, mix with it a little clarified suet, and fill up your pots.

N. B. You may turn out both the shrimps and lobsters, and make handsome baskets of them, with ornamented butter.



*To mix Lemonade.*

Take twelve lemons; pare four or five very thin; put the chips into a jug with three pints of pure water; next morning, strain the water from the chips; squeeze the lemons; add the juice to the water, with one pint of clarified sugar; then strain the whole through a fine lawn; if it be too strong of the essence, add more lemon juice, sugar, and water.

N. B. If there is not time for the lemon chips to remain in water one night, extract the essence by rubbing fine loaf sugar on the skin of the lemons; but the former way is the best.



*To mix Orangeade.*

Orangeade may be mixed exactly as the lemon-

ade; if you can procure three Seville and nine China oranges, it will make the best mixture.



*To make Orgeat, for present Use.*

Blanch and beat fine one pound of Jordan almonds, and a few bitter mixed with them; they must be beat with a small quantity of orange flower water; stir in by degrees two pints of water and three pints of milk, with one pint of clarified sugar, and half a pint of orange flower water; mix the whole well together, and strain it through a lawn sieve. You may mix in, if you please, a glass of brandy.



*Syrup de Orgeat.*

Blanch and beat very fine one pound of Jordan almonds, with a few bitter; add to it one pint of orange flower water, and one pint of water; pass it through a fine lawn, but do not force it through; if it does not run freely it is too thick, and wants more water; boil to the degree called blown one quart of clarified sugar; then mix in the liquid, simmering it gently, taking off the scum as it rises; put two or three times a table spoonful of water to make it rise; boil it to the degree called smooth; strain it through a hair sieve; and when

cold, bottle it, cork it closely up, and keep it in a cool place; when used, it will take about four spoonfuls of water to one of syrup.



*Syrup de Capillaire.*

Boil two quarts of clarified sugar to the degree called blown; add one quart of orange flower water; simmer it slowly, and take off the scum as it rises; simmer it to the degree called smooth; you may, if you think proper, add three or four drops of burnt sugar, which will give it a rich appearance; it must be put in at the first with the orange flower water; strain it through a fine lawn; when cold, put it into bottles, and cork it well.



*Syrup de Capillaire, another Way.*

Take the herb called maiden hair, pick all the leaves off, and cut the stems short; fill a small pan with them; cover them with water; simmer them very slowly for some time; then strain them through a fine lawn into a pitcher, and let it stand all night; next morning, pour a cupful of it off very gently, with great care that you do not disturb the bottom, as there will be a sediment; you may then boil two quarts of clarified sugar to the degree called blown; put to it as

much of the extract from the maiden hair as will make it a fine bright and rich colour; add also one quart of orange flower water; simmer the whole very gently, and take off the scum; as soon as it is boiled to the first degree of smooth, strain it through a fine lawn, and bottle it.



### *Norfolk Punch.*

Take eight lemons, and four Seville oranges; pare them very thin; squeeze the juice into a large pitcher; put to it two quarts and one pint of brandy, one quart of sherry, three pints of milk, and one pound and a half of lump sugar; mix the whole together, and cover it well up one night; strain it through a jelly bag until clear; bottle and cork it well up.

N. B. A part of the lemon and orange chips must be put in the pitcher with the juice, &c.



### *Lemon Cream.*

Pare off the skins of three lemons; squeeze them; add one pint of water; beat up the whites of six eggs very stiff; put them into a small pan with sugar to your taste; stir it until it thickens, but take care it does not boil; strain it through a cloth; mix in the yolks of six eggs well beat;

set it over the fire to thicken ; then pour it into a bowl ; and when cold, put it into glasses.

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Orange Cream.

Pare the skin of a Seville orange very fine ; squeeze the juice of four China oranges ; put them into a small pan, with a pint of water, and sugar to your taste ; beat up the whites of six eggs stiff ; mix all together ; set it on the fire, stirring it until it thickens, but be careful it does not boil ; strain it through a cloth ; beat the yolks of five eggs very fine, and mix the whole together ; set it on a slow fire, keeping stirring it all the time until it is nearly boiling ; then pour it into a bason, and stir it until quite cold, when you may put it into glasses.

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*Raspberry Cream.*

Pulp one quart of rasps through a hair sieve ; mix it with good cream ; sweeten it to your taste ; put it into a stone jug, and raise froth with a chocolate mill ; as it rises, take it off, and lay it upon a hair sieve ; when you have got as much froth as you want, put the thin cream that is left in the jug into a glass bowl, on which place the frothed cream as high as it will lie ; stick a sprig of myrtle, or a flower, on the top, and ornament the sides with coloured sugar.



*To make Lemon Barley Sugar.*

Take three or four pints of clarified sugar ; to each pint put one tea spoonful of lemon juice ; boil it briskly on a clear fire to the degree called carmelled ; the moment it is enough, take it off, and put in a little essence of lemon ; then pour it on your barley sugar slab, having been previously oiled with sweet oil ; cut it up into lengths with a pair of large scissars, and twist it neatly.

N. B. Barley sugar drops may be made out of the above sugar, cut in small bits, made round, and pressed neatly. A slab proper for barley sugar should be marble, sunk about one inch.



*Ginger Barley Sugar Drops*

Must be boiled the same as lemon barley sugar ; and as soon as it is poured on the stone, cover it over with some farina of ginger ; double it up, and cut it into drops, as before.



*Nitre Barley Sugar Drops*

Must be boiled in the same way : when poured on the stone, cover it over with nitre finely powdered ; then double it up, and cut it into drops, as before.

*Ginger Tablet.*

Boil two pints of clarified sugar to the degree called blown; grain it, by rubbing the sugar against the side of the pan until the sugar appear white; mix in two ounces of farina of ginger, or ginger to your taste; pour it into pound cake tins neatly oiled; let it stand until cold; then turn it carefully out on wire sieves, and set it in the stove for one night.

*Another Way.*

Make some good iceing as by former instructions; then mix in as much farina of ginger as will make it strong; paper pound cake tins with writing paper, oiled with sweet oil; pour in the iceing about half an inch thick into the tins; set them in the stove until the tablet is quite dry. The paper must be spunged off with warm water.

Mint rose, cinnamon, or any other sort, may be made in the same way.

*Colours proper for Use.**Red.*

Beat one ounce of cochineal fine in a mortar;

to which put one pint and a half of soft water, and half an ounce of cream of tarter; simmer them in a pipkin for half an hour over a slow fire; take it off, and throw in half an ounce of roach allum to strike the colour; you may ascertain the strength by dipping in a shred of writing paper; if not sufficiently strong, simmer it again for a short time; when nearly cold, strain it through a strong piece of canvass; and before you bottle it, add two ounces of double refined sugar.



### *Yellow.*

Put the best saffron down tightly in a small jar; pour a little boiling water over it; cover it closely up, and set it in a warm place for half an hour, turning it two or three times in the water; then strain, and bottle it for use.



### *Orange.*

Take one table spoonful of cochineal colour, and the same quantity of the saffron liquor; mix them together, and you will have an orange; if it be too red, add a little more yellow; if it be too yellow, add a little more red.



### *Blue.*

Take a fig of the best indigo; dip one side in

warm water, and rub it on a marble slab until you gain the strength you want; or if you wish for a quantity, put a fig into a small cup; drop a table spoonful of water upon it, and let it stand half an hour; then pour off the water at the top; and you will have a fine smooth colour.



*Green.*

Take some strong saffron colour, and a little of the fine melted blue; mix them well together, which will make a green; if you want a pale green, use more yellow; if a dark green, use more blue.



*Another Way.*

Take a quantity of spinage; pick the leaves from the stalk; put them very tight down in a small pan; add a small quantity of water; cover them closely up, and set the pan on a warm stove for two hours; then turn the leaves into a course canvass, and let two persons twist it round until you get all the liquor; set it on a clear fire in a small pipkin, and let it boil one minute; when cold, bottle, and cork it tight.



*To prepare Sugar for colouring.*

Take good loaf sugar; mull it in a mortar; sift

it well through a hair sieve: what remains in the hair sieve put into a fine wire sieve, and sift it; and that sugar which comes through the wire sieve will be rough sugar proper for colouring.



### *To colour Sugar.*

Divide your sugar into as many parts as you intend to colour; put each into a sheet of paper; then prepare your colours; take a round bottomed pan, and put it on a warm stove; pour in one lot of sugar; stir it about with a dry whisk until the sugar is warm; add the colour; stir it well with the whisk to make the sugar all of that colour; stir it about until the sugar is nearly dry, when you may spread it out on the sheet of paper. You may proceed in this manner with all the colours. The first colour used should be yellow, and the next green, which may be coloured in the yellow pan, and with the same whisk: you must then wash both, and colour red, and after that orange. When the sugar is cold, it should be sifted, to take out any coupled; then bottle it separately. It will be found to be a useful article to ornament rout biscuits, creams, &c.



### *Burnt Almonds.*

Take one pound of large Jordan almonds, free



from dust, and put them into a flat bottomed preserving pan, with one pound of sifted sugar, and as much water as will just wet them; set them on a slow fire; stir them well with the spatter; let the sugar boil until the almonds crack; then take them off the fire, and stir them well with the spatter until the sugar is quite dry; set them on again, and melt the sugar a little; keep stirring them until the whole of the sugar is fast upon the almonds.



### *Pink Burnt Almonds.*

Put one pint of clarified sugar, in a round bottomed pan, on a clear fire; boil it to the degree called blown; mix in as much prepared chocineal as will make it a good colour; boil it again to the degree called blown; throw in the brown burnt almonds, free from small; take the pan off the fire, and stir the almonds well about in the sugar, with the spatter, until it is all upon them, which is very easily done, if you are careful. You may repeat this two or three times, which will make the almonds very handsome.



### *To make Imperial.*

Ten gallons of water, ten pounds of lump sugar, twelve ounces of cream tartar, the rind and juice of six lemons. Set the water and sugar on the

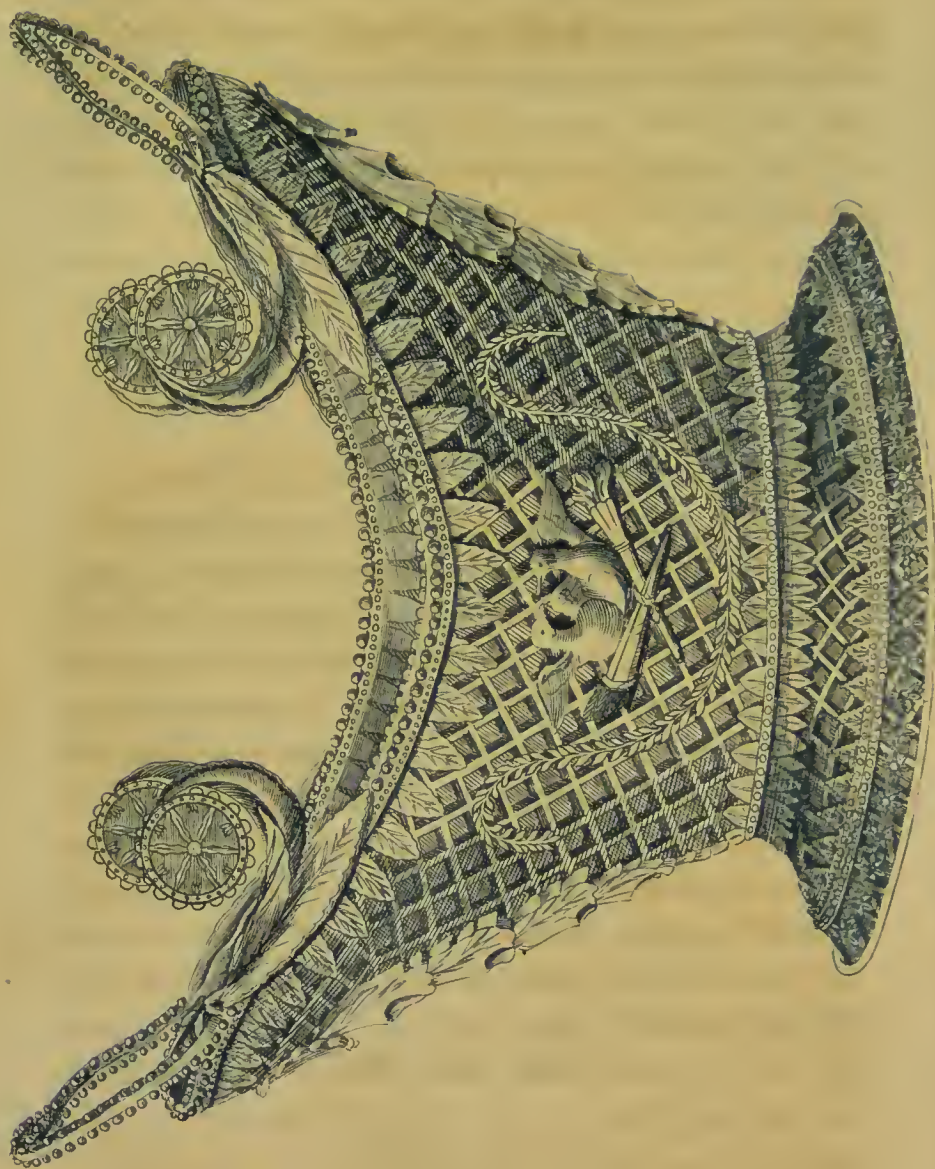
fire ; let the sugar dissolve ; when new milk warm, put it into an open vessel, and set it in a warm place ; add the juice and the rinds of the lemons, cream of tarter, and a cupful of good yeast ; let it work for two days ; then put it into a cask for three days, with half an ounce of isinglass previously dissolved in a pint of warm water ; at the end of three days it will be fit to bottle, and be ready for use in a week. It must be bottled in stone bottles, corked with the best corks, and a wire tied over them.



### *Ginger Pop.*

Fifteen gallons of water, and eight ounces of ginger, to be boiled together for half an hour ; add ten pints of clarified sugar ; let it boil ten minutes ; take off the scum ; put it into a cooler, and let it stand until new milk warm ; then cask it ; put into the cask the rinds and juice of fifteen lemons, half an ounce of isinglass previously dissolved in a pint of warm water, one bottle of brandy, and two table spoonfuls of good yeast : bung up the cask, and set it in a cool cellar for ten days, when it will be ready to bottle, straining it carefully. It must be bottled in stone bottles, corked with the best corks, and a wire tied over them.





A

# TREATISE

ON

## CONFECTIONARY, &c.

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PART III.  
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### THE PRESERVING OF FRUITS.

**PRESERVING** of fruits has always been considered a very principle branch in confectionary; to do which effectually requires no small degree of attention and diligence. As you are instructed in the boiling of sugars in its several degrees, it is again requested that you pay particular attention to boil your sugar to that degree named in each receipt; should it be boiled lower, the fruit will loose its colour, turn windy, and spoil; if it is boiled higher, it will rock, and cannot be got out of the jars. Another very important point is, to preserve such fruit only as is quite fresh plucked, the flavour being very essential, which must be lost by preserving stale fruit. Cleanliness in in this branch, as in every other, must not be neglected. Preserving pans, &c. must resemble a looking glass as much as possible. Fruits well



preserved will almost keep in any place ; it is better, however, to keep them moderately, neither in too dry nor too damp a place. The jars must be well protected from air, by covering each with writing paper dipped in brandy, covered, and tied over with wet bladder.



### *Scarlet Strawberries.*

Cover the bottom of your preserving pan with beat sugar ; upon which, pack neatly one lair of strawberries ; cover them with sugar, and lay on it another lair of fruit ; cover them again with sugar, adding one pint of red currant juice ; cover the fruit with a sheet of paper, and set them on a warm part of a stove, but not on a fire ; let them stand until the sugar is nearly melted ; give them a gentle shake in the pan ; simmer them with great care on the edge of the stove, turning the pan round as they simmer. If there is any scum, take it carefully off with a wood skimmer ; cover them up, and set them by ; next morning, take the fruit out of the syrup with great care, and lay it upon a fine splinter sieve, set over another pan ; when it is sufficiently drained, add one pint of clarified sugar to the syrup, and boil it to the degree called pearled ; then put in your fruit with care, and simmer them round as before ; skim them, and put them into a flat pudding pot ; cover them with paper, and let them stand for a

day or two; then lay the strawberries on a fine splinter sieve to drain, as before; add to the syrup one pint of clarified sugar, and half a pint of red currant juice; boil it to the degree called pearled; put in the fruit with care; simmer them round, as before, until the syrup is of the degree called pearled; skim them, and put them into small jars; fill them within half an inch of the top; leave a little of the syrup at the bottom of the pan, which put into a jar; next morning, add to it half a pint of red currant juice, and one pint of clarified sugar; boil all together to the degree called pearled; skim it, and fill up the jars of strawberries to the brim; when cold, cover them with writing paper dipped in brandy, and bladder them over.

N. B. A wood skimmer must be made of ash or elm, about four inches long, three inches broad, and one inch thick; there is a handle fixed on one side, which take hold of, and lay the wood gently upon the fruit where the scum is; then take it off, and scrape off the scum; and so on until it is all taken off.



### *Strawberry Jam.*

Take any quantity of scarlet strawberries; pass them through a fine splinter sieve; add to them one or two pints of red currant juice, according to

the quantity of strawberries; put the same weight of sifted loaf sugar as fruit; boil them over a bright fire; keep stirring all the time with a spatter, and with it make a figure of eight in the pan, to prevent the jam taking hold of the bottom; when it has boiled ten minutes, take it off, and take a little jam out with a scraper, which drop upon a plate; if it retains the mark of the scraper, it is of a proper consistency, and ready to put into jars; but should it run thin on the plate, it must be boiled again until of the substance above named. It is necessary here to observe, that all sorts of red fruit should be kept as short a time on the fire as possible; and for that reason, let your fires be perfectly bright before you use them.



### *Large Strawberries.*

Procure the largest Carolina or Hanoverian strawberries; pack two lairs with care in a flat bottomed preserving pan; then pour over them one pint of currant juice; cover them with smooth clarified sugar, and over it a sheet of paper; set them on a warm part of the stove until the syrup is new milk warm; then take them off; next morning, take them out, one at a time, with an egg spoon, and lay them on a fine splinter sieve set over a pan to drain; add to the syrup a little

clarified sugar, and boil it to the degree called pearled; put in the fruit with care, and simmer them round; as soon as the syrup is off the degree called pearled, take them from the stove; skim, and put them with great care into a flat pudding pot; cover them up for two days; then lay them on a splinter sieve to drain; and add to the syrup one or two pints of clarified sugar, as occasion may require, with the proportion of red currant juice; boil it to the degree called pearled; put in your fruit with great care, and simmer them very gently round the sides of the pan; as soon as the syrup is off the degree called pearled, skim them, and put them into jars within half an inch of the top; when cold, fill them up, as you are instructed to do with the small strawberries; cover them with writing paper dipped in brandy, and bladder them over.

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Red Rasp.

The largest that can be procured, just ripe, must be preserved the same way as the scarlet strawberries; or with clarified sugar, as the large strawberries.

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*White Rasps*

Must be preserved as red rasps, only use the juice of white currants instead of red.



*White Pearl Gooseberries.*

Procure the largest gooseberries when at full growth; take off the eye but not the stalk; slit each on the side; take out the seeds with a quill cut like a pen, and throw them into soft water; as soon as you have as many gooseberries in the water as will cover the bottom of the preserving pan two lairs deep, take as much clarified sugar as you may suppose will cover the fruit, add to it a little water, and set it on the fire to boil; if any scum arise, take it off; then turn on to a splinter sieve the gooseberries, let them drain a short time, and put them into the sugar; cover them with a sheet of paper, and simmer them very gently round the sides of the pan; then take off the paper, and skim them; cover them up, and set them by; next morning, turn them on to a splinter sieve to drain; pass the syrup through a hair sieve to take out the seeds; add to it a pint of clarified sugar, and boil it to the degree called a weak pearl; put the fruit carefully into the sugar, and simmer them gently round the sides of the pan; take off the scum; put the fruit and syrup into a flat pudding pot; cover it well up; in three or four days, turn them out on to a splinter sieve to drain; then add more clarified sugar to the syrup, and boil it to the degree called pearled; put in the fruit, and simmer it gently round for two or three times, when the fruit will, I trust, appear perfectly clear; skim it, and put it away for a week;



at the end of which time, prepare a pint of apple jelly as by instruction; then turn out your preserved gooseberries on to a splinter sieve to drain; add to the syrup two pints of clarified sugar, and one pint of apple jelly; boil it to the degree called pearled; put in the fruit; and simmer it round as before; as soon as the syrup is of the degree called pearled, put the gooseberries into jars, within half an inch of the top; save as much of the syrup as will cover them, which must be done the next morning, having first given it a heat; when cold, cover them with writing paper dipped in brandy, and bladder them over.

N. B. The meaning of simmering round the sides of the pan, is, that the pan is not, on any account, (when that is recommended) to be put on the fire; but that, having the pan on the edge of the stove, two or three inches of the pan being over the fire; the fruit will simmer just in that part, which makes it necessary to keep turning the pan, that all sides may be preserved alike; and that none of the fruit may be crushed and bruised by over-boiling.



### *To bottle Gooseberries.*

Gather white pearl gooseberries when at full size; pick them carefully, not to cut the skin; lay a sheet of paper on a dripping pan, and cover

it with gooseberries; set it in a very slow oven until they are white on all sides; then draw the paper off the pan on to a table, and repeat this until you have got the quantity you wish for; when quite cold, bottle all the good ones; let them stand one night; in the morning, fill the bottles up, cork them well; wax or rosin the corks; and keep them in a cool place.



### *Another Way.*

Gather and pick the gooseberries as before; fill dry bottles with them; wrap each bottle round with straw; set a flat bottomed pan on the fire with a little water; place the bottles in the pan, and fill it with water up to the middle of the neck; let the water simmer, but not boil; as soon as the gooseberries appear white, take each bottle out, and in the morning, fill the bottles up from one of them; tie a piece of cloth over the neck of each, and set them with the neck downwards in a basket for two hours; then cork and rosin them immediately.



### *Another Way.*

Gather and pick the gooseberries as before; fill the bottles, and set them carefully on a wood or iron tray; set them in a very slow oven; when

they appear white, take them out; when cold, fill up, and drain them; cork and rosin them as before.

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Red Currants.

Red currants may be bottled in the same way when carefully picked; but they must not be drained, as their own juice will keep them, when properly corked and rosined.

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*Strawberries in Brandy.*

Take the largest and best coloured strawberries you can procure, with the stalk and a leaf or two on; prick them with a needle in three or four parts; then put them neatly into a glass jar, with a little white sugar candy; cover them with white brandy; twist a paper over the jar; next morning, fill it up with brandy; then bung and bladder the jars over. If you wish to put strawberries in wine, proceed in the same way.

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White Gooseberry Clear Cake.

Fill your preserving pan better than half full with picked gooseberries; put soft water to them to steep; cover them over with a sheet of paper,

and set them on a bright fire; when they boil, draw them off, and simmer them round until the fruit is all dissolved; then pour them into a hair sieve, and let the liquid drain from them; to every pint of which, put one pound two ounces of lump sugar beat and sifted; mix it well together in the preserving pan with the spatter; then set it on the fire, and stir it well to prevent its burning; keep drying it on the fire for ten or fifteen minutes, but it must not boil, nor even simmer; as soon as it is properly dried, the fruit will hang to the spatter like jelly; it must then be put into small glasses, or flat jars, not deeper than a soup plate; indeed soup plates will answer very well; set them in a moderate stove for one night; if good, it may be turned on to tin plates the next morning; shake the iccing bag over them, and let them stand in the stove until crusted over; then cut them into shapes, and lay them on other tin plates; dust them again with the bag, and set them in the stove until the sides are crusted; then turn them off the plates on to a hair sieve; dust them, and let them stand in the stove one night, when they will be properly dry to put in boxes for the winter.



Raspberry Jam.

Break six quarts of rasps through a splinter sieve; put it into a jelly bag made of canvass;

let it hang up for three hours; then turn it out of the bag, and put one quart of currant juice to it; weigh it, and put to each pound of jam one pound of sifted lump sugar; boil it over a bright fire for fifteen minutes, or until it is of a proper consistency, which you may know by dropping a little from the scraper; if it retains the mark, it is then of a sufficient strength to put into jars; if it runs thin, it must be boiled a little longer; great care must be taken to keep stirring it with the spatter all the time, and to keep it on the fire no longer than necessary, as that will injure the colour; as soon as it is of a proper consistency, fill your jars quite full; when cold, cover them with paper dipped in brandy, and bladder them over.



Another Way.

Break six quarts of rasps through a splinter sieve; put the whole into a preserving pan, with 7lb. of sifted loaf sugar; set it on a bright fire, and boil it as quickly as possible, keeping stirring it all the time with the spatter; as there is more juice, it will require more boiling, yet care must be taken not to keep it on the fire to injure the colour. This jam is proper for ice on account of the flavour.



Raspberry Jam for Cakes.

Break any quantity of rasps through a splinter

sieve; put them into the bag and let them hang up all night; next morning, put the jam into the preserving pan, and set it on a bright fire; stir it all the time with the spatter; dry it until the juice is all wasted; then weigh it, and to each pound of jam put one pound two ounces of sifted lump sugar; dry it well over the fire, but do not let it boil; next morning, lay it out in cakes on tin plates, from a rim of tin the size of a dollar, and about a quarter of an inch deep; dip the rim in water each time, set it on the plate, fill it with jam, and, on taking it up, it will leave the cake on the plate; shake a dust of sugar over them from the iceing bag, and put them in the stove for one night; next morning, if properly dry, turn them on hair sieves, dust them again, put them in the stove one night more, and next morning they will be ready to put into boxes. You may, if you please, keep the jam in jars, and lay a few cakes out as wanted.



Raspberry Vinegar.

Let the juice that runs from the rasps for jam stand one night; then pour carefully off the top three quarts, add to it three pints of the best vinegar; boil ten pints of clarified sugar to the degree called feathered; then add your juice, simmer it gently to the degree called smooth; take off the

scum, and run it through a muslin bag; when cold, bottle and cork it up.

N. B. It is necessary to observe, that all red fruits should be preserved in brass pans, as pans pewtered will turn the preserve purple.



Raspberry Jelly.

Take four quarts of clear raspberry juice; add to it eight pounds of sifted lump sugar; set it on a clear fire in your preserving pan; stir it with the spatter to keep it from burning; let it rise, then take it off the fire; skim it; set it on again, and let it rise three or four times, skimming it each time; if, on taking out the skimmer, small flakes hang from it, it is of a proper consistency, and may be put into jars; when cold, cover it with writing paper dipped in brandy, and bladder them over.



Red Currant Jelly.

Pick from the stalk dry currants; fill strong earthen jars, cover them well over, and set them in a slow oven until they are all melted; then pour them into your jelly bag; when properly drained, measure the juice, and to each pint put one pound two ounces of sifted loaf sugar; boil

it over a clear fire, keeping stirring with the spatter as before ; let it rise three or four times, skimming it each time ; if, on taking out the skimmer, flakes of jelly hang from it, it is properly boiled, and may be put into jars ; when cold, cover them with writing paper dipped in brandy, and bladder them over.



Another Way.

Melt and strain the juice from the currants as before ; to each pint of juice allow one pound two ounces of loaf sugar, which clarify ; then boil it to the degree called crackeled ; take it off the fire immediately, and put in your spatter ; stir it about, making with it the figure of eight in the pan ; as soon as the sugar rises to the top of the pan, pour in the currant juice, keeping stirring it until the sugar is nearly dissolved ; then set it on the fire, and let it rise three or four times, skimming it each time ; if, on taking out the skimmer, flakes of jelly hang from it, it is properly boiled, and may be put into jars ; when cold, cover the jelly over with writing paper dipped in brandy, and bladder them over.



Another Way.

Take six pounds of red currants picked from the

stalk particularly clean ; clarify the same quantity of sugar, and boil it to the degree called feathered ; then put in the currants, and stir them gently with the spatter until dissolved ; let it boil ten minutes ; then put in the skimmer ; if, on holding it up, flakes hang from it, it is then properly boiled ; take off the scum, and pour the whole into a fine canvass bag ; keep it warm, which will make it yield better. This may be considered a very extravagant way, but for a family it is not, as the currants in the bag are of value. If you wish to preserve strawberries in currant jelly, take the largest you have (half preserved) put them into glass jars, and fill them up with this jelly.



Red Currant Clear Cakes.

Melt four quarts of white gooseberries by the directions for gooseberry clear cake ; when melted, throw them into a splinter sieve to drain ; add to the juice six quarts of red currants ; set them on the fire in your preserving pan ; stir them gently until the currants are all melted ; then put them into the canvass jelly bag ; when sufficiently drained, measure the juice, and to each pint add one pound two ounces of sifted loaf sugar ; dry it over the fire, as the gooseberry clear cake, and proceed with it in the stove exactly in the same manner.

Black Currant Jelly.

Pick black currants from the stalk as well and in as short a time as you can; then put them into strong earthen jars or stew pots; cover them well over, and set them in a slow oven for one night; next morning, put them into the jelly bag; and as soon as drained, which will be in three or four hours, measure the juice; to each pint of juice, take one pound four ounces of sifted lump sugar; boil and skim it in the same way as red currant jelly. You may, if you think proper, clarify the sugar; but this is a much easier way.

*Black Currant Lozenges.*

Take black currants, and melt them in the oven as before; next morning, pulp them through a fine hair sieve with a wood spoon, but be careful to force no seed or skin through; when you have got the whole through the sieve, put the pulp into a preserving pan, and set it on a clear fire; stir it with the spatter all the time, making a figure of eight in the pan; let it boil in this way until it gains a consistency, and will retain the mark from the scraper; then run it on tin plates, previously rubbed over with sweet oil; set them in a moderate stove to continue until the fruit will pull off the plates; then prepare a little more currant pulp as above; and with it, put each sheet

together about the thickness of a quarter of an inch, laying the bright side of the sheet outwards; let this remain in the stove until dry; then cut it in small squares for use. If you wish to have the lozenges particularly bright, allow one ounce of sugar to one pound of pulp.



Red Currants in Bunches.

Take the largest red currants you can procure; slit each currant in the seam, and take out the seeds with a quill cut like a pen; as you seed them, lay them on a plate; as soon as you have got eight or ten bunches, tie them round a stick; then lay sifted double refined sugar upon a soup plate, and lay on it the bunch of currants; proceed in this way until the plate is full of bunches, when you must cover them over with the same sugar; you may seed as many bunches as you please in this way, and let them stand all night; next morning, boil some clarified sugar in a flat bottomed pan to the degree called pearled; put in the bunches, one at a time, into the sugar, and then the sugar and syrup that remains on the plate; give them a gentle shake in the pan, and simmer them round with great care; skim them, cover a sheet of paper over them, and let them stand all night; next morning, take each bunch carefully out on to a fine splinter sieve to drain; when drained, add one pint of clarified sugar to

the syrup, and boil it to the degree called pearled ; skim it, and put in the bunches of currants with care ; simmer them gently round ; skim them, and put them carefully into a pudding pot for a week ; at the end of which time, turn them out to drain ; add a little more clarified sugar, with half a pint of clear currant juice ; boil it to the degree called pearled ; then put in the bunches of currants, and simmer them round until the syrup is of the same degree, but not higher ; skim them, and put them into jars, within half an inch of the top ; next morning, fill them up with currant jelly ; when cold, cover them with writing paper dipped in brandy, and bladder them over.

N. B. If you wish to dry any of the above, you must omit the red currant juice, as that would prevent them drying. White currants, in bunches, must be preserved in the same manner as red currants.



To preserve Green Apricots.

Take green apricots so young that a needle will go through them ; wipe the down off, and prick each with a small needle in several parts ; as you do them, wrap each in a vine leaf, and lay them in hard water ; when you have done the quantity you wish for, put into the water a piece of allum, and set them on a warm part of the stove in a

preserving pan ; cover them with leaves ; let them stand on the stove until the water is warm, but not hot ; then take them off, and cover a board over them to keep the steam in ; when the water is cold, set them on again, and make the water nearly hot ; take them off ; cover them as before ; and so on until the apricot be properly softened to take the sugar, and a green hue appear upon them ; take them carefully out of that water with an egg spoon, and put them into cold spring water, taking out the leaves ; then take some clarified sugar into your preserving pan, as much as will cover them, make it rather warm ; then take carefully each apricot out of the water with the egg spoon, and put it into the sugar ; cover them with a sheet of paper, and set them on a warm part of the stove ; let the syrup get hot, but not to simmer ; then take them off, and cover them up as before ; when cold, set them on again, and let them just simmer for a moment, but no more ; then take them off, and cover them again ; next morning, set them on the stove, and let them heat gradually for three or four times ; the last time, simmer them gently round, and take the scum off ; next morning, lay each carefully on a splinter sieve to drain ; add a little clarified sugar to the syrup, and boil it to a very weak pearl ; then put in the fruit, simmer it round, skim it, and put it into pudding pots ; cover them over, and set them by for a week ; at the end of which time, turn them on a splinter sieve to drain ; add

to the syrup a little more clarified sugar, and boil it to the degree called pearled; put in your fruit, and simmer them round with great care, not to let them boil; skim, and cover them up; next morning, prepare a little apple jelly, then turn out the apricots on to a splinter sieve; when drained, add to the syrup a little apple jelly, and the same quantity of clarified sugar; boil it to the degree called pearled; then put in the fruit; simmer them round as before, and skim them as soon as the syrup is boiled to the degree called pearled, but no higher; put them into jars within half an inch of the top; next morning, fill them up with the same syrup, reserved, as before, for the purpose; cover them with writing paper dipped in brandy, and bladder them over.



Green Gooseberries.

Take green walnut gooseberries when they are at full size; cut off the eye but not the stalk; slit each on the side in the great seam; take out the seeds with a quill; and throw the gooseberries, as you do them, into spring water, with a piece of allum in it.



Green Gooseberry Hops.

Take green walnut gooseberries when at full size;

cut off the eye, and slit them across where the eye was; take out the seeds, and let another person sew six or eight together, putting one within the other to represent a hop; as you do them, put them into spring water, with a piece of allum in it; when you have seeded the quantity you wish for, line your preserving pan with vine leaves, and pack the gooseberries into one pan, and the hops into another; then cover each well over with leaves, and pour the water they were in to them; set one pan on to a warm part of the stove; when hot, take it off, and cover it with a board to keep in the steam; then set the other pan on, and proceed as before; and so on, as with the green apricots, until a green hue appear on the seams; then take them, and separate them from the leaves, throwing them into cold water; take as much clarified sugar into your preserving pans as will cover them; set it on the fire, and let it boil; then take carefully out of the water the hops with an egg spoon; put them into the hot sugar, and cover them over with a sheet of paper; proceed in the same way with the gooseberries in the other pan, and cover them; then set one pan on the stove, and as soon as hot, take it off, and cover it over as before; after that the other pan, and so on for three or four times; next morning, lay each carefully on to a splinter sieve; when drained, add a little clarified sugar to the syrup, and boil it to the degree called smooth; put in your fruit, and give each a gentle simmer, taking off the

seum; in the evening, simmer them carefully round, skim, and cover a paper over them; next morning, turn them on to a splinter sieve to drain; add to the syrup more clarified sugar, according to the quantity of fruit; boil it to the degree called pearled; then put in the hops with great care, and simmer them gently round; skim them, and put them into pudding pots for a week, covering them well up, and so on with the gooseberries; after which time, you may turn them carefully on to sieves; if they are clear, and no way shrivelled, add to the syrup two pints of clarified sugar, and one of apple jelly, let it boil to the degree called pearled; put in your hops, and simmer them round until the syrup is of the former degree; then skim them, and put them up into jars, and so on with the gooseberries; next morning, cap each jar with the same syrup as before; cover them with paper dipped in brandy, and bladder them over.

N. B. If you wish the green hops to be dried, you must omit the apple jelly.



Campaign Gooseberries.

Take these gooseberries when just ripe; pick and slit them in the side; then cover your preserving pan bottom with lump sugar sifted; lay on it a lair of gooseberries, which cover with

sugar; then a lair of gooseberries, and so on for four lairs; to them, add one pint of red currant juice; set them on a warm part of the stove; and as soon as the sugar is melted, set them on the fire, and give them a simmer round; skim, and set them by; next morning, turn them on to a splinter sieve to drain; add one or two pints of clarified sugar, and boil it to the degree called pearly; simmer them well round; skim, and put them into jars; cap them next morning with the same syrup; cover them with paper dipped in brandy, and bladder them over.

N. B. If you wish for preserved gooseberries for tarts, use good raw sugar.



Red Gooseberry Hops.

Seed campaign gooseberries when just ripe; sew six or eight together, as the green hops; then lay them into a preserving pan, cover the bottom with them; cover them with clarified sugar; to which, add one pint of red currant juice; set them on a warm part of the stove, and proceed with them as with the preserved red gooseberries.

N. B. If you wish to dry the above, you must omit the currant juice.

Red Currant Jam.

Pick red currants until you have got seven pounds; then force the whole of them through a splinter sieve; to which, add seven pounds of sifted lump sugar; boil this very well over a brisk fire for twenty minutes, stirring it with the spatter all the time. This is very useful for tartlets, cheaper than rasps, and a much better colour; put it into jars; cover them with paper dipped in brandy and bladder them over.

*Red Gooseberry Jam.*

Pick six quarts of red gooseberries; put them, with one pint of water, into a stew pot, and set them in a slow oven for three or four hours; then pulp them through a splinter sieve; to which, add one pint of red currant juice; weigh the pulp, and to each pound put one pound two ounces of sifted lump sugar; boil it over a bright fire for twenty minutes, keeping stirring it all the time; then put it into jars; cover them with paper dipped in brandy, and bladder them over.

*Kentish Cherries, for drying.*

Take these cherries when ripe; take the stone out with a quill; as soon as you have got your

preserving pan half full, set on clarified sugar, as much as will cover the pan, about three inches deep; boil it to a strong feather; then put in the cherries, and cover them with a sheet of paper; simmer them very well round; take off the scum, and let them stand one hour; simmer them again, without the paper; take off the scum, and cover them; next morning, lay them on to a splinter sieve; when sufficiently drained, add two pints of clarified sugar to the syrup; boil it to the degree called pearled; simmer the fruit for ten minutes; skim it, put it into an earthen pot; let it stand two days; then turn it over a splinter sieve; add one pint of clarified sugar to the syrup; boil it to the degree called pearled; simmer the cherries round, and take off the scum; return them to the jar again; next evening, turn them on to a splinter sieve, and let them drain all night; then place them one by one on splinter sieves, but they must not be two in thickness; set them in a moderate stove; they will require turning once or twice before they are properly dry to put in boxes.

N. B. The syrup, mixed with the syrup from merrello cherries, will make good cherry brandy.



Kentish Cherries, as wet Sweetmeats.

Proceed with the cherries from the time you

turn the above out for drying; when properly drained, add to the syrup one pint of clarified sugar; boil it to the degree called pearled; then put in the cherries; simmer them round until the cherries are fuller of syrup, which you may know by being of a deeper colour; next morning, turn them on to the splinter sieve; when drained, add one pint of clarified sugar, and one pint of red currant juice, to the syrup; boil it to the degree called pearled; then put in the cherries; simmer them round until the syrup is of the degree called pearled, but no higher; skim, and put them into jars; cap them in the morning with the same syrup; and, when cold, cover them as before.



Merrello Cherries, for Drying,

Must be preserved and dried exactly the same as Kentish cherries; they will, however, require to be simmered once or twice more, as they are of so sour a nature.



Merrello Cherries, as wet Sweetmeats,

Must be preserved, and put into jars, the same as Kentish cherries; they also must be well filled with sugar; but the syrup must be no stronger than the second degree.

To preserve Cherries with the Stalk and Stone.

Make two pints of clarified sugar and one pint of water warm in your preserving pan ; then take the largest mayduke cherries, prick them with a needle several times, tye six or eight together, and as you do them, lay them into the syrup ; when all done, set them on a warm part of the stove ; then take them off ; and so on in this way until the cherries appear to have taken in some syrup ; at which time, drain the syrup from them, and boil it for a short time to the degree called smooth ; then put in the cherries ; and give them a very gentle simmer ; when cold, drain the syrup from them ; put the cherries carefully into a jar ; boil the syrup to the degree called pearled, and pour it hot into the jar upon the cherries ; boil the syrup every day for a week ; when the cherries will be preserved proper for drying, care must be taken that the syrup is not, at any time, boiled higher than the second degree ; if it is, it will shrivel up the cherries to nothing ; when you wish to dry them, proceed with them as with the other dried cherries.



Cherries in Brandy.

Take the best cherries ; cut half the stalk off them ; prick each two or three times with a needle ; then put them into glass jars with a little white

sugar candy in the jar ; cover them with the best brandy ; twist a paper over the top ; next morning, fill up the jars with brandy ; bung and bladder them over.

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*Apple Jelly.*

Take codlin apples, cut them very thin across ; fill your preserving pan nearly full ; cover them with soft water, and then with a sheet of paper ; set them on a slow fire ; let them simmer slowly for a considerable time to extract the jelly from the apple ; they must not, on any account, be stirred about in the pan ; when the virtue appears to be quite extracted from them, pour them into a jelly bag ; cut more apples as before, about half the quantity ; put them into the pan, and pour over them the extract from the first apples ; simmer them very slowly as before ; when the essence is all extracted, put them into the jelly bag. This jelly is used in the putting up of all preserved fruits.

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Apple Clear Cake.

Clarify four pounds of fine loaf sugar ; boil it to the degree called crackeled ; take it off the fire and stir in three pints of the apple jelly, from the last receipt ; stir it well together with the spatter,

and dry it over a very slow fire until it adheres to the spatter like jelly; then put it into flat pots or glasses, and dry it in the stove, as the gooseberry paste. Please to observe, that it must not, on any account, boil or simmer.

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*To preserve Apricots.*

Take Moorpark apricots, just ripe; cut them in halves, and pare as many as will cover a preserving pan bottom; lay the kernel side downwards, and cover them with soft water; put the pan on a warm part of the stove, or on a very slow fire; as soon as the under side is soft, turn each, and soften that side in the same way, but be careful not to let them simmer: as soon as the apricots are so soft that a straw will penetrate them, take each out with an egg spoon, and put them into cold water; then cover the bottom of the preserving pan with clarified sugar one inch deep; boil it to the degree called pearled; take each half apricot out of the water with an egg spoon, let the water drain from it one moment, and put it into the sugar, and so on until they are all in; lay them all with the kernel side downwards, cover them with a sheet of paper, and give them a gentle simmer round; then take off the paper and skim them; turn each half the other side downwards, cover them, and give them another simmer; skim, cover, and set them by; next

morning, take each apricot out of the syrup, as before, and lay them on a splinter sieve to drain; add to the syrup one pint of clarified sugar; boil it to the degree called pearled; take off the scum; put in the fruit, as before; simmer it round two or three times, turning the fruit each time; skim and put them carefully into pudding pots; break the stones, blanch the kernels, and put some of them in with the apricots, which will add much to the flavour: at the end of one week, put them into jars, with apple jelly, as before directed for green apricots, green gooseberries, &c.

N. B. Turkey apricots make a very fine preserve, as well as Moorpark.



### *Whole Apricots.*

Pare the largest apricots, force the stone from them with a pen knife, and put them in soft water as you do them; when you have got the preserving pan bottom covered, soften them in the same way (but with more care, if possible) as the half apricots; proceed to preserve them in the same manner, and, when perfectly clear, they may be put into jars, with apple jelly, agreeable to former directions. If you intend to dry them, omit the jelly, and keep them in syrup until wanted; and observe the directions for drying preserved fruits.



*Apricot Marmalade.*

Take the ripest orange apricots you can procure; take out the stones, break them, blanch the kernels, and beat them very fine, with a little water; pass them through a hair sieve; pulp all the apricots you can through the same, and such as are not ripe enough, scald in water, and pulp them through; weigh it, and to each pound of pulp put one pound two ounces of sifted loaf sugar; stir it well together in the preserving pan with the spatter, and boil it ten or fifteen minutes, according to the quantity; if, on dropping a little from the scraper, it retains the mark, it is of a proper consistency, and ready to put into jars; when cold, cover it properly up, as before.

*Peach Marmalade*

Must be made, in every respect, the same way as apricot marmalade, only keep them in water as little as possible.

*Green Grapes.*

Take small bunches of grapes, when at full size, but before they turn; take the seed out of each grape; then wrap each bunch up in vine leaves; put them into spring water, and proceed with them as with the green apricots.



*Green Gages.*

Take them when they are full size, with the stalk on; prick them well with a needle, and throw them into spring water; when you have got your quantity, cover the preserving pan bottom and sides with vine leaves, and pack the plums neatly into the pan; cover them with leaves, and spring water, with a little allum in it; give them a gentle heat; take them off and cover them with a board to keep the steam in; when cold, put them on again to heat, and so on, until a straw will pass through any of them; this should be done in one day, as keeping them too long in water will make them brown. As soon as properly scalded, take them carefully out of the hot and throw them into cold water; then lay them in a splinter sieve; when drained a little, pack them in the preserving pan two or three lairs deep, cover them with smooth clarified sugar, and then with a sheet of paper; give them a gentle heat; take them off the stove, and cover them, and so on for the second day; next morning, take each plum out with an egg spoon, and lay them on a splinter sieve to drain; add to the syrup one pint of clarified sugar; give it a boil, and skim it; then put in the plums, and give them a simmer round; skim them when cold; heat them again and again during the day; next morning, turn them out to drain; pack them safe into an earthen pan, cover them with paper,

and on it put lengths of whisk across to keep them down; then add one pint of clarified sugar to the syrup; boil, and skim it; pour it upon the green gages; cover them up as before; drain the syrup for three or four mornings, and give it a boil; if it appears watery, add a little clarified sugar, and boil it to a weak pearl each time, by which means the plums will be as clear as glass, and may be put into jars, by refering to the directions for green apricots.

N. B. The great nicety in preserving green fruit is, first, in softening them properly. Secondly, the attention you must pay to the strength of the sugar; if it is too strong, the fruit will cotter up to nothing; and if too weak, the colour will be a very poor green; green gages may be dried with success, by refering to the instructions for dried fruits.



### *Green Magnumbonums,*

Must be taken rather larger than half the size they are when ripe; prick them very well with a needle, and wrap each plum in a vine leaf; they must be treated exactly the same as green gages; but on account of their size, they will take longer preserving; they make a very excellent dried sweetmeat. If well preserved, they are nearly equal to Portugal plums.

*Green Gerkins and Cucumbers.*

Take the greenest of each you can procure; prick them at the rough point with a needle; then throw them into spring water, with a little verjuice in it; put vine leaves on the bottoms and sides of the preserving pans, and pack them neatly; the gerkins into one pan, and the cucumbers into another; heat them as by former instructions for green fruit; and as soon as a straw will pass through each of them, take them out, and put them into cold spring water; prepare clarified sugar to the degree called pearled; take the fruit carefully out with an egg spoon, and put it separately into each pan; cover them with paper, and simmer them gently round; skim, and cover them to keep in the steam; when cold, heat them again; next morning, lay them on splinter sieves; add a little clarified sugar to each syrup; boil it to the degree called pearled; put in the fruit to their respective pans, and simmer each three or four times round; skim, and cover them up; next morning, drain the syrup from them; put them separately into earthen jars; boil the syrup to the degree called pearled; then skim, and pour it on hot; repeat this every morning for a week, taking care the syrup is not, at any time, higher than the second degree; they will then be as clear as glass; and ready to put into jars, with apple jelly, refering you to the directions given for green apricots.

N. B. If it be asked why verjuice is used with gerkins and cucumbers, and not with the other fruits; the reply is, that all fruits obtain, in a great measure, their green hue after they have been in water, by the great acidity there is in them, and for that reason you are not required to remove the first water; but as gerkins and cucumbers have very little acid in them, a little of the juice of the crabs is considered of the greatest use to them.



### *Ripe Magnumbonums.*

Take them with the stalk; prick each several times with a needle, and wrap it in a vine leaf; lay them, as you do them, in soft water; pack them neatly in the preserving pan, and set them on a warm part of the stove, the water must not be made hot, for fear of the skin cracking; as soon as a straw will penetrate them, take one pint of clarified sugar, and one of water, mixed together; then unstrip the plums, and lay them in the syrup; cover them with paper, and set them on a warm part of the stove all the day, but they must not be made hot; care must be taken to keep them under the syrup, as the side upwards will be quite brown; next morning, drain them from the syrup; pack the plums into an earthen jar; boil the syrup to the degree called smooth; when near cold, pour it on; drain



the syrup from them every morning ; add a very small quantity of clarified sugar, boil it very little, skim it, and when near cold, pour it on ; when the plums appear to take the sugar, which you may know by their clearness, you may venture to boil it rather stronger, and simmer them in it ; as soon as the plums will take the syrup to the second degree, they are then preserved, may be kept in that syrup, and dried when wanted ; or they may be put into jars in apple jelly, by referring to the instructions for green apricots.

N. B. If you boil the syrup too strong, the plums will cotter up to half the size. If it is too weak, they will be quite soft and clammy.



### *Barberries in Bunches.*

Take barberries without seed, slit each with a small needle ; tie eight or ten bunches round a stick, and preserve them exactly as the red currants in bunches ; they are a handsome preserve, and very useful to garnish sweet dishes with.



### *Green Gages and Magnumbonums in Brandy.*

Take green gages and magnumbonums, when they are half preserved ; put them in glass jars, and cover them with white brandy ; next morn-



ing, fill the jars up with more brandy, and secure the tops as before.



### *Grapes in Brandy,*

Must be entered the same as green gages and magnum bonums.



### *Winesours.*

Winesours are a kind of fruit peculiar to one part of Yorkshire; none are good but such as have grown on lime stone soil; they must be taken when ripe, and pricked with a needle; spread the preserving pan bottom over with sifted lump sugar, on it pack a lair of plums, cover them with sifted lump sugar, and then a lair of plums, which cover also with sugar; then add one pint of red currant juice, cover them with paper, put them on a warm part of the stove, and give the pan a shake sometimes; as soon as the sugar is dissolved, take them off and let them cool; then take the fruit out with great care on to a splinter sieve to drain; add one pint of clarified sugar to the syrup, and boil it to the degree called pearled; as soon as it is nearly cold, put in the plums, simmer them gently round, skim and cover them up; next morning, turn them out and boil the

syrup to the same degree; when cool, put in the plums, simmer them round until the syrup is of the second degree, and skim them; if the plums appear clear, you may put them into jars, within half an inch of the top; next morning, fill them up with the same syrup, boiled a very little higher; when cold, cover them with writing paper dipped in brandy, and bladder them over.



### *Another Way.*

Prick your winesours; pack two lairs carefully into a pan, cover them with cold clarified sugar of the first degree, one pint of currant juice, and a sheet of paper; set them on the stove until warm, and then take them off; next morning, lay each plum carefully on a splinter sieve, and pack them into an earthen pan with a cork hole at the bottom; cover them over with paper, and fix cross pieces of whisk to keep them under syrup; then boil the syrup to the degree called pearled, skim it, and, as soon as cool, pour it on; repeat this every morning for a week; then turn the fruit on to a splinter sieve; add two pints of clarified sugar to the syrup; boil it to the second degree, but no higher; put the fruit into jars; cap them next morning with syrup; cover them with paper dipped in brandy, and bladder them over.

N. B. The reason the syrup is not to be put to winesours hot, is, that the skins are so tender, they would immediately come off, if hot syrup was applied to them.

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Damsons

Must be preserved exactly the same as winesours. If they are wanted for tarts, good raw sugar will do.

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*Winesour Lozenges.*

Fill an earthen jar with winesours, cover it well over, put it into a slow oven until dissolved; then pulp them through a hair sieve; heat the pulp in your preserving pan over a clear fire, stirring it all the time with the spatter; when of a proper consistency, which you may know by dropping a little from the scraper, if it leaves the mark thereof, it is ready to be run on tin plates, about a quarter of an inch thick; put them into a moderate stove, and let them remain until it will pull off the plates; then cement three or four sheets together with winesour pulp prepared as above; dry them, and cut them into lozenges.

*Damson Lozenges.*

Damson lozenges must be made exactly the same as winesour lozenges.

*Winesour Cheese.*

Dissolve winesours in the same way as for lozenges; pulp them through a hair sieve; to each pound of pulp add one pound of sifted lump sugar; mix them together in the preserving pan, set it on a clear fire; stir it all the time with the spatter, and be careful it does not boil; it must be dried until quite stiff, put into flat jars, and secured from air as before.

*Damson Cheese.*

Damson cheese must be made the same way as winesour cheese.

*Bullace Cheese.*

Bullace cheese must be made the same way as winesour cheese.

*Mulberries.*

Take mulberries when ripe; spread two or three

lairs on a flat bottom preserving pan; cover them with cold clarified sugar of the first degree; cover them with paper, and set them on a warm part of the stove; as soon as hot, take them off; keep heating them in this way all the first day; next morning, lay them carefully on a splinter sieve; add a little clarified sugar, and boil the syrup to the second degree; put the fruit in, and simmer it gently round; skim it; next morning, drain the syrup again; add a little apple jelly, and as much clarified sugar, boil it to the former degree; then put the fruit in, simmer it round until the syrup is of the same strength, skim it, and put it into jars; next morning, cap the fruit, and secure it from the air as before.



### *Golden Rennets.*

Pare and core golden rennets with the stalk on, put them in a preserving pan with soft water that will half cover them, simmer them over a clear fire until quite tender on that side, then turn them to the other; as soon as tender on both sides, put them into cold water; take the water which the apples were simmered in, and as much clarified sugar boiled to the second degree, boil them together for five minutes, then put in the apples, and simmer them on both sides, as in the water; dish them up in this jelly; pare a lemon very fine and throw over them.



N. B. If you wish to have coloured apples, use strong cochineal colour in the first water.



### *Golden Pippins.*

Select your pippins with the stalk on, ripe and free from spots; pare and take out the cores with a small penknife; put each into soft water as you do them; simmer them with the rind of a lemon cut fine; when so tender that a straw will pass through them, drain, and put them into smooth clarified sugar, with the shreds of the lemon; simmer them gently over a clear fire; when the apples are clear on one side, turn them, and continue to simmer them until clear; be careful that the apples do not crack; when cold, drain them, and boil the syrup five minutes, taking off the scum; then put in the apples, and simmer them as before, keeping turning them, to be equally clear; next morning, drain and boil the syrup to the degree called pearled; put in your apples, simmer them round; put them into an earthen jar for a week, boiling the syrup two or three times; at the end of which time, put them into jars, with apple jelly, as by directions for green apricots, &c.



### *Green Codlins.*

Gather codlins about the size of a walnut, with

the stalk and a leaf or two on ; take each apple, and force a strong needle from the eye to the stalk ; cover the bottom of the pan with vine leaves ; place the apples in the pan with the stalk upwards ; cover them with leaves, and then with spring water ; set them on a warm part of the stove until near hot ; take them off, and cover them up to keep the steam in ; and so on as with all green fruit ; when a straw will go through them, take each apple, peel it neatly, and make a small hole to its heart to take the seed out ; force a large clove into the hole of each ; then set on as much clarified sugar of the first degree as will cover the apples, make it hot ; then take out each with an egg spoon, and put them into the sugar ; cover them with paper, and give them a gentle heat ; cover them up to keep the steam in ; when cold, give them another heat, but not to simmer ; cover them as before ; next morning, lay them carefully on a splinter sieve ; give the syrup a boil for ten minutes, and skim it ; put in the apples, and simmer them very gently round ; then cover them up as before ; when cold, drain the syrup from them, boil it to the degree called pearled ; put in the apples, and simmer them round for ten minutes ; next morning, drain them ; add one pint of clarified sugar to the syrup, and boil it to the second degree ; put in the apples, and simmer them round for ten minutes, or until the syrup regains its strength ; skim them, and as soon as cold, put them carefully into an earthen jar ; boil

the syrup five minutes, and pour it on; cover them up for one week; at the end of which time, drain the syrup from them; boil it to the degree called pearled; simmer them round, skim them, and keep them in this syrup if you wish to dry them. If you intend to keep them as wet sweetmeats, add a little apple jelly to the syrup; boil it to the second degree; simmer them round, skim them, put them up into jars, and secure the air from them as before.

N. B. Care must be taken, through the whole process, that the fruit does not crack.



### *Jargonell Pears.*

Take small jargonell pears with the stalk, pare them very neatly, put each in water as you do them, and simmer them very gently over a slow fire; as soon as a straw will pass through them, take them out of the water and lay them into clarified sugar; cover them with paper, and simmer them very gently on a slow fire until they are clear; when cold, put them in an earthen jar; boil and skim the syrup, and pour it on; continue to boil the syrup a little every morning, but care must be taken not to boil it too strong, as the pears will cotter up to half their size, nor too weak, or they will turn soft and clammy, both which extremes must be avoided. If you wish

to have coloured pears, use a little strong cochineal in the first syrup.



### *Peaches.*

Take peaches when just ripe, prick them with a needle, and force a skewer up the end where the stalk grew; tie each peach up in a bit of linen, and put them into soft water; set them on a warm part of the stove until so tender that a straw will go to the stone; put each into cold water, lay them carefully on a splinter sieve, when drained, place them in a flat bottomed preserving pan, and cover them with smooth clarified sugar; cover them with paper, and put them on a warm part of the stove for a short time; when cold, set them on again, and give them a gentle simmer; when cold again, strain them, and boil the syrup to the degree called pearled, put them in, simmer them round, and skim them; when cold, put them into flat pudding pots; boil the syrup to the second degree, and fix pieces of whisk over them to keep them under syrup; let them remain one week, and then boil the syrup again, and in a few days they will be preserved, either to dry or put into jars, with apple jelly, which you may do by attending to the directions for green apricots, &c. &c. It will be proper to keep them in the cloth most of the time, if you do not mind wasting a little syrup.



*Nectarines*

Must be preserved in the same way as peaches.

*Peaches and Nectarines in Brandy.*

Take the handsomest peaches you can procure, prick them with a fine needle, and force a skewer into the part where the stalk grew; put white candy into glass jars, then put in the fruit, cover them up with white brandy, and twist paper over the tops of the jars; next morning, fill the jars up with brandy, and tie writing paper and bladder over them.

*Barberries, Red Currants, and White Currants*, must be tied up in bunches, each slit in the side with a small needle, and put into white brandy, the same way as peaches and nectarines.

*Green Limes,*

May be brought from the West Indies in salt and water; as soon as they arrive, put them in fresh spring water, and freshen them every day for a week; cut each lime on one side; boil them in spring water; when tender, put them into cold water, and take out the seed with a pen; drain them from that water, put them into the preserving pan, and cover them with smooth clarified



sugar; cover them with paper, and simmer them round; skim, and cover them up; next morning, strain the syrup from them, boil it to the second degree; put in the fruit; simmer them for ten minutes; take off the scum; next morning, strengthen the syrup; simmer the limes well in it; skim it; and put them in an earthen jar; then pour the syrup to them; at the end of one week, drain the syrup from them; add one pint of clarified sugar, boil it to the second degree, skim it, and pour it on; secure them from air, as by former instructions. You may then, at any time, dry them; or you may put them in apple jelly, as before.



### *Green Citron*

Must be preserved exactly as green limes, only, being a much larger fruit, they will require more time.



### *Green Oranges,*

Which grow in this country, are very small. Cut a small hole with a penknife where they grew; wrap them in vine leaves, and boil them in spring water, with a bit of allum in it, very gently; when tender, take them out, and take out the seed with

a pen ; then put them into thin clarified sugar ; cover them with paper, and set them on a slow fire ; as soon as hot, take them off, and cover them ; next morning, drain the syrup from them ; boil it to the second degree ; put in the oranges, and simmer them round ; next morning, strain them again, and simmer them as before ; then put them into an earthen jar ; cover them with syrup, and secure them from air.



### *Green Figs*

Must be preserved exactly as the green oranges ; they will, however, take more time in the water, as they are a much tougher fruit.



### *Angelica.*

Cut young fibres of angelica, in the spring, about three inches long ; draw off the outer skin, and throw them into spring water, in which boil them until tender ; you may split it, and tye it up like knots of ribbon ; you may preserve some in lengths ; drain the water from it, pack it close in your preserving pan, and pour on it smooth clarified sugar ; simmer it well in this syrup ; then take it off the fire, and cover it up ; next morning, drain the syrup from it ; add more clarified sugar, and boil it to the second degree ; put the angelica

in ; simmer it well, and skim it ; when cold, put the fruit into jars ; boil the syrup stronger, skim it, pour it on, and keep it secure from air.

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Green Melons.

Cut a piece out of one side of a melon, one inch square, and fix it again with a small wood peg ; lay it in salt and water for a week, changing it twice ; then lay it in fresh spring water for twenty four hours, changing the water for fresh three or four times ; after which, cover it well about with leaves ; put it in a deep pan that will just hold it, and the leaves ; fill it up with spring water, and a bit of allum in it ; set it on a warm stove, and let it continue until it appears green ; but the water must not be hot at any time ; as soon as the green hue appears, and it is rather tender, take it out of the hot water, and put it into cold for two or three hours ; then take out the seeds with a tea spoon ; put in their stead, long shreds of the skin of a lemon previously boiled ; fix the piece in again with the peg ; put the melon into a jar that will just hold it ; cover it with clarified sugar, boiled to the second degree ; this do every morning, adding clarified sugar as required, for two or three weeks ; when the melon, I trust, will be properly preserved.

Green Leaves.

When you preserve green apricots, green gooseberries, green gages, or any other sort of green fruits, put some of their respective leaves at the first with them, and let them go through the same process as the fruit; and you will have green leaves as well as green fruit, which will be very useful, when dry, to dish up dry fruit on.

*Observations on Leaves.*

Respecting leaves used in the water with the fruits, we do not mean to say that they are used for the express purpose of greening fruit, as many persons erroneously imagine; they are used for the joint purpose of protecting the fruit from the pan, and keeping, as much as possible, the steam in, which leaves do, and are cheaper than paper; vine leaves are recommended, on account of the size and strength, and not out of any idea that they will green other fruits.

*Fruit Biscuits, from any Kind of Fruit.*

Prepare boxes made of writing paper, two inches long, one inch wide, and one inch deep; take one pound of pulp from any sort of fruit; mix it with one pound of searched lump sugar;

beat them well together for one hour ; then whisk up the whites of six eggs as stiff as possible ; mix them with the fruit and sugar lightly together ; fill the boxes, and set them in the stove to dry ; they are very proper to mix with rout biscuits.

N. B. Apricots and winesours make the best biscuits.



To preserve Melons to imitate Ginger.

Take the ripest melon you can procure, pare and cut it into pieces, two inches long, and one square ; you may, if you please, cut each square out so as to represent a race of ginger ; lay it in water as you do them ; when all cut, set them on a clear fire in your preserving pan, with a few races of ginger scraped, cover them well with soft water, and boil them gently until a straw will pass through them ; take them carefully out of that water, and put them into cold ; then lay them on a splinter sieve ; when drained, pack them into a preserving pan, and cover them with clarified sugar boiled to the second degree ; cover them with paper, and simmer them well round for half an hour ; next morning, lay it on a splinter sieve ; when drained, add one pint of clarified sugar, boil it to the degree called pearled ; then put in the fruit, simmer it round for twenty minutes, and skim it ; as soon as cold, put it into

earthen jars; boil the syrup again to the same degree, pour it on hot; at the end of one week, add a pint of clarified sugar to the syrup, boil it as before, pour the syrup on hot, and secure it from air. It may be served to the table wet, or may be candied for the pocket.



Apple Marmalade.

Pare and core codlins; when you have seven pounds, cut them thin into your preserving pan; put to them one pint of clarified sugar, and one pint of water; cover them with paper, and boil them briskly on a bright fire, keeping turning and shaking the pan to prevent them from burning; when soft, pulp them through a hair sieve; boil six pints of clarified sugar to the degree called feathered; mix the apple and sugar well together with a spatter; boil it well for ten minutes, or until it will retain the mark of the scraper, when it will be ready to put into jars. The great nicety in making every sort of marmalade, is, to keep it as short a time on the fire as possible, as keeping it too long on the fire injures the colour so much.



Barberry Marmalade.

Pick barberries from the stalk, put them into

a stone jar, and pour over them a little clarified sugar; cover them up, and put them in a slow oven until melted; pulp them through a hair sieve, and to each pound of pulp add one pound two ounces of sugar; boil it on a bright fire until it jelly, which you may know by taking the spatter out, and if it adheres to it, it is ready to put into pots, which must be filled up and secured from air, as before.



Quince Marmalade.

Pare and quarter three pounds of quinces, put them into an earthen jar with a cupful of water in it, and a little beat sugar between them; cover them up and set them in a slow oven; when they are sufficiently dissolved, pulp them through a fine splinter sieve; put to the pulp three pounds of sifted lump sugar, and a small cupful of water; boil all together to a proper consistency, which you may know by former instructions: put the marmalade into jars, and secure it from air, as before.



Damson Marmalade.

Take damsons when very ripe, fill a stone jar, cover it well over, and put it in a slow oven until dissolved; then pulp them through a splinter

sieve, and to each pound of pulp put one pound two ounces of sifted sugar; boil them well together for twenty minutes, or until they are of a proper consistency, which you may know by former instructions; put it into jars, and secure it from air, as before.



To bottle Damsons.

Take dry wide mouth'd bottles, fill them with damsons, pour into each a table spoonful of clarified sugar, and twist a piece of paper over the mouth of each; put them in a very slow oven for half an hour; when cold, take one bottle and fill up all the rest with it; cork them well, and rosin the corks over; keep them in a cool cellar, and turn the necks downwards sometimes.



Another Way.

Provide a small rum or a brandy keg, fill it with damsons nicely picked, bung and rosin it well up, and lay it on the side in a cold cellar; give it a turn once a week, and, on opening it, you will find the damsons as fine as if fresh plucked, provided they are well protected from air.



Pine Apple Marmalade.

Take a very ripe pine apple, pare and cut it in

four the long way, press all the juice from it, and tie it up in a cloth; boil it in soft water until it will pulp through a hair sieve; when pulped, put the juice to it, and to one pound of pulp add one pound two ounces of fine loaf sugar sifted; boil it well for ten minutes, stirring it all the time, when it may be put into jars, and properly secured from air, as before.

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*Another Way.*

Pare a very ripe pine apple, cut it across, sprinkle it over with fine sugar, and put it into an earthen jar; cover it well over; put it into a very slow oven until it will pulp through a hair sieve; to each pound of pulp, add one pound two ounces of fine loaf sugar sifted; boil it well for ten minutes; put it into jars, and secure it from air, as before.

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Orange Marmalade.

Take one dozen of Seville and one dozen of China oranges; pare the outer skin off as thin as you can; lay it in soft water, and freshen it every two hours to take out the bitterness; then

pull off the white skin from the pared oranges, and throw it away; cut them across; squeeze the juice from them, and set them on the fire in the preserving pan, with plenty of soft water; boil them until so soft as to pulp through a hair sieve; then boil the outer skin equally soft; if it will not go through, beat it well in a mortar, and then put it through; add to it the other pulp, and the juice; weigh it, and to each pound, allow one pound two ounces of sifted lump sugar; boil this well together, stirring it all the time until it will retain the mark of the scraper, when it will be ready to put into jars, which must be secured from air, as before.



Chip Marmalade

Must be made in the same way as smooth marmalade; instead of beating the outer skin in a mortar, beat only half of it, cut the other half in small shreds, and proceed in the same way, as before.



Transparent Marmalade.

Take small China oranges, cut them very thin across; take out the seeds; lay them on sifted double refined sugar, on a soup plate; cover them with the same; next morning, boil a little clari-

fied sugar to the degree called pearled ; lay the slices of orange carefully in the syrup, and add the other syrup on the soup plate to them ; simmer them five minutes ; when cold, simmer them again ; this must be done two or three days before you make the smooth orange marmalade ; when it is ready, lay your slices of the orange on a splinter sieve to drain ; put a little smooth marmalade into a jar, one or two slices of the orange, and then a little more marmalade ; and so on until your sliced oranges are all disposed of ; it will cut very beautiful if made to these directions.



To preserve Quinces.

Pare your quinces neatly, and put them into soft water ; put a cupful of water into a strong jar ; put the quinces in, and strew over them a little sifted sugar ; cover them well up, and set them on a warm stove until the fruit is red, and so soft that a straw will pass through them ; then lay them carefully on a splinter sieve ; when drained, add clarified sugar to the syrup ; boil it to the first degree ; then put in the quinces, cover them with paper, simmer them gently round, and skim them ; next morning, drain the syrup from them ; add more clarified sugar to the syrup ; boil it to the degree called pearled ; put the fruit in ; simmer them round until quite clear ; when

cold, put them into a jar ; at the end of one week, drain, and boil the syrup again, and pour it on hot ; you may dry them, or put them up in the same syrup, with the addition of a little apple jelly ; but take care to boil it no higher than the second degree ; they may then be put into jars, and secured from air, as before.



Stewed Pears.

Pare Warden pears neatly, leave the stalk on ; put them into a stone jar ; add to them a little lump sugar, a few cloves, a little allspice, and a table spoonful of cochineal colour ; cover them with pure soft water ; make the top of the jar very secure with strong paper ; over it lay some course bread paste ; set the jar into a bread oven, and let it remain all night ; next morning, they will be fit for use, may be stuck with cut almonds, a little red Port poured over them, and dished up to table.



Dried Apples.

Take russets, or any other tough skinned apples, (Norfolk biffins, if you can procure them) wipe them, put them on a sheet of paper, laid on a wire or iron plate, and put them into a very cool oven for half an hour ; when cold, soften them

a little with your finger and thumb, but be careful you do not break the skin; then put them into the oven again, and continue to do in the same way several times, until they are as flat as a pressed fig, when they will be fit for use.



Apple Paste.

Pare and core ripe rawlin or codlin apples; as soon as you have eight pounds, cut them in thin slices into the preserving pan; put to them one pint of clarified sugar, and one of water; cover them with paper, and simmer them briskly round until the apples are soft; then pulp them through a fine hair sieve; clarify eight pounds of lump sugar, and boil it to the degree called feathered; put the apple pulp into the sugar; stir it well together; set it on a bright fire, and keep stirring with the spatter all the time for fifteen or twenty minutes; take a little up with the scraper, and let it drop from it on to a tin plate; if the mark of the scraper stands, it is then ready; if it runs flat, it must be boiled again; when of a proper consistency, run it on tin plates, about the eighth of an inch thick, and set them in a warm stove; when dry, cut it in narrow shreds, and twist it up in knots, upon tin plates; when dry, turn them on to fine splinter sieves; set them in the stove for one night, when they will be ready to place in boxes, until wanted.

Red Apple Paste.

The process is exactly the same as for white; when it is of a proper consistency, mix in as much cochineal colour as will make it a fine red; give it another boil, lay it on and take it off tin plates, and dry it, as before.

*Green Apple Paste.*

Green apple paste must be coloured with strong spinage juice, and proceeded with in the same way as the red.

*Rock Candies.*

Select as many knots of different colours of apple paste as you wish to rock; make also small shapes in gum paste, such as crowns, feathers, rings, &c. colour them neatly, lay them on splinter sieves, and put them into the stove to dry: then provide a tin box with a cork-hole in one side, near the bottom, and three or four wires to fit the box, at each end of which must be fixed pieces of tin for the wires to rest upon; as soon as the shapes are so hard that a pin will not penetrate, lay the bottom wire, and on it place the shapes of gum paste, but not so close as to touch each other; then set the other wires, and place the remaining

shapes and apple knots; clarify as much loaf sugar as you may want, boil it to the degree called blown, pour it on hot, taking care to secure the cork; cover the lid down, and set it in a hot stove; next day, pull out the cork, and lay the box on one side until the whole of the syrup be drained from it; then take out the candies on to a fine wire sieve, and put them in the stove one night. If the shapes are not sufficiently rocked, the syrup must not be drained off, but the box must stop in the stove until they are rocked.

N. B. You may rock green gages, magnum-bonums, &c. if they are well dried.



Preserved Oranges.

Seville oranges, to preserve whole, must be large, firm, without spot, and of a good colour; select from the chest as many as you wish to preserve; carve each into stars, flowers, &c. with a parting tool, and cut off the part which is not to appear with a small pointed pen-knife; cut a hole where the stalk grew large enough to admit the shank of a small tea spoon, and lay it in soft water; and so on until the oranges are all carved; let them remain in water three or four days, changing it for fresh every day; put something to keep the oranges under water, or one side will be discoloured.

How to pare an Orange.

Take the orange in your left hand, and the knife in the right, and begin where the stalk grew; then change, and take the knife in the left hand and the orange in the right; keep your left elbow quite fixed to your side, and do not move the knife on any account; turn the orange with your right hand against the blade; by this mode you may take the skin off very fine, and to a great length in one paring: an adept at this art will produce, from a moderate sized orange, five or six yards in one length, finely pared.

*Orange Chips.*

Pare the quantity of oranges you intend, by the former instructions; when done, throw them into soft water for two or three days, changing it for fresh every day; then lay a quantity of these chips at the bottom of a deep preserving pan, on them put the carved oranges, cover them with the chips, lay a sieve on them to keep them down, and cover them well with soft water; put them on a bright fire, and let them boil until the chips are tender; take them off and put the chips into cold water; then take out the oranges and the remainder of the chips; take each orange in your left hand, and take out the seed and inside with the shank of a tea spoon; this must be done with great care not to break the oranges; put them

into cold water as you do them ; when all done, lay the chips and oranges into sieves to drain ; then lay part of the chips into a preserving pan, as before, put the oranges upon the chips, with the hole upwards, and on them lay the remainder of the chips ; lay on them a sieve or a pewter dish, and cover them with clarified sugar ; put them on a clear fire, and simmer them briskly round for half an hour ; next morning, drain the syrup from the oranges ; set them in a preserving pan, and cover them with clarified sugar ; you may lay a few chips on the top to keep them down ; set them on a clear fire, and simmer them round for ten or fifteen minutes ; when cold, drain the syrup from them ; place the oranges in a strong jar, and cover them over with a few chips ; add one pint of clarified sugar to the syrup ; boil it to the degree called pearled ; skim it, and pour it on hot ; at the end of a week, boil it again to the same degree ; cover the jar well over to secure them from air.

N. B. If the syrup should appear thin any time during the winter, it must be drained from the oranges, a little clarified sugar boiled to the second degree added to it, and poured on the oranges again. If you do not wish to preserve chips, the oranges must be tied up in bits of cloth, same as peaches ; grated oranges must be preserved in the same way.

Orange Chips.

Drain the syrup from the orange chips; add two or three pints of clarified sugar; boil it to the second degree; then put the chips tightly down in another pan; pour on the syrup; simmer it round for twenty minutes; when cold, drain the syrup again; put the chips into a stone jar; boil the syrup to its former strength, and pour it upon the chips hot; secure the jar from air; they will be ready to candy in a week.

*Orange Praxlins.*

Take a hollow parting tool, and run it over half a Seville orange, it must be done as closely as possible, to prevent waste; then turn the orange, and do the same on the other side; and so on, with as many oranges as will produce the quantity you want; put the chips in soft water for three or four days, and freshen them every day; then boil them; strain the hot water from them; put them into a small pan, and cover them with clarified sugar boiled to the second degree; simmer them well; when cold, strain the syrup from them; put them into a jar; boil the syrup to a strong pearl; pour it on; and cover them well up; in a week, drain the syrup again; add a little clarified sugar to it, and boil it again, as before; in a week.

they will be ready to candy ; they are used to put into small horn boxes for the pocket.

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*Orange Faggots.*

Cut the skins of Seville oranges across ; squeeze them, and lay them in water for three or four days, removing the water every day ; then pulp, and cut them in very fine shreds, about two inches long ; tie them up with shop thread into neat bundles ; open them at the end as much as you can, and put them into the pan with the carved oranges ; when you take the oranges out, take the faggots also, and put them into the jar to preserve with the oranges ; when preserved, they may be candied, the twine taken off, a piece of orange coloured ribbon tied round them, and mixed with rout biscuits.

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Carved Lemons and Lemon Chips.

Carve the largest lemons you can procure ; and as you do them, put them into water ; then pare the lemons for chips ; put them also in water ; and let them lie three or four days, removing it for fresh every day ; lay some chips at the bottom of the pan ; set the lemons on the chips, and cover them over with the rest ; set a sieve upon them, and cover them over with soft water ; set

them on a clear fire; boil them briskly until the chips are tender; drain the hot water from them, and put them into cold; take the inside of each lemon out with a tea spoon, and put them into cold water again; when the lemons are all seeded, place them, with the hole upwards, in a stone jar; put a few chips with them to keep them from crushing each other; then lay pieces of whisk over them to keep them down, and cover them with cold clarified sugar; the chips must be well drained, put into a jar, and covered with cold clarified sugar; next morning, drain the syrup from each, boil it ten minutes, and skim it; when cold, put it on; repeat the boiling every other morning for a fortnight, sometimes adding a little clarified sugar; skim it every time, and be sure to put it on cold; it must go on in this progressive way, from the first to the last boiling; the syrup must be no stronger than the second degree; each jar must be secured from air, and the contents used when wanted.



Pink Lemons.

Tye each lemon up in a piece of cloth; boil them in soft water; take out the inside, and place them upright in a stone jar; fix pieces of whisk to keep them down; set on as much clarified sugar as you expect will cover them, to which add some strong cochineal colour; let it boil; take off the scum; when cold, cover the lemons with it;

boil the syrup, as before, adding sometimes a little clarified sugar, and more colour, if wanted.

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*Lemon Faggots.*

Take thin skinned lemons; cut and squeeze them; lay the skins in water for a week, removing it for fresh every day; boil, and pulp the skins; cut the skin in very fine shreds; make them all of one length, about two inches long; tye a good many up together with a bit of shop twine in the middle; open the ends out as much as you can, and put them into the jar, with the carved lemons; when properly preserved, the syrup must be drained from them, and the faggots candied; then take off the twine; and replace it with narrow lemon coloured ribbon; and mix them with rout biscuits.

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To preserve Orange, for candying.

Squeeze Seville oranges, (the juice may be used for shrub); throw the skins into soft water, removing it for fresh every day for a week; then boil, and pulp them; strain, and pack the skins, into a preserving pan; cover them with clarified sugar; set them on a clear fire, and simmer them round for an hour; next morning, drain the syrup from them, and pack the skins into a strong

jar ; add clarified sugar to the syrup, and boil it to the degree called blown ; pour it on hot ; at the end of the week, drain the syrup from them ; add more clarified sugar boiled to the same degree ; pour it on hot, and cover the jar ; in a week, the orange will be ready to candy.



To preserve Lemon, for candying.

Skins of lemons must be squeezed, and thrown into water for a week, which must be removed for fresh every day ; then boil, and pulp them ; as you do so, throw them into water ; strain, and pack them into a strong jar or tub ; cover them with cold clarified sugar ; boil, and skim the syrup, every other morning for a fortnight, adding clarified sugar as occasion requires ; the last boiling, the syrup must be of the second degree ; if higher, the lemon will be horny, and not fit to use ; the syrup must not, at any time, be put on hot ; in three weeks it will be fit to candy ; but the longer in syrup, the better it is.



To dry Orange, Lemon, and Citron.

Take the skins of each out of their respective syrups ; lay them on splinter sieves ; next morning, dip each skin in cold water ; lay them on sieves to drain ; let them drain one hour ; then

place them separately on sieves, and put them in a moderate stove for three or four hours, or until dry ; care must be taken that they are not made too dry, as that will be a great injury to them.



To candy Lemon Chips.

Take as many lemon chips out of syrup as you want to candy, and put them into a splinter sieve to drain ; next morning, throw a little cold water over them to wash off the syrup ; in one hour, set on some clarified sugar in the candying pan, boil it to the degree of a strong blow, or weak feather, put in the chips and boil them in the sugar until it will blow again, but not so strong ; take the pan off the fire, and in five minutes begin to grain the syrup, which must be done by rubbing the sugar against one side of the pan with the skimmer until white ; then mix it with the rest, and so on until the syrup appear to have a faint whiteness ; mix the chips in the candyings, and lay them into a wide wire sieve to drain ; when they are rather cool, open them out with two forks ; when cold, they are ready for use.



Orange Chips

Must be candied in the same way exactly ; the candyings that are left from the lemon chips will,

with the addition of more clarified sugar, candy the orange chips.



To candy Angelica.

Angelica must be candied exactly in the same way as lemon and orange chips; but greater care must be taken, when boiling, that it does not break, particularly the knots; they must be taken out of the candyings with two forks, and laid on wire sieves.



To candy Orange, Lemon, and Citron.

Boil clarified sugar to the degree called blown, put in the skins of each, boil them in the sugar, and as soon as it will blow again take it off; in five minutes, grain the sugar with the skimmer against the side of the pan; dip each skin in the white part, take it out and lay it on a wire sieve with two forks; when cold, it will be fit for use.



To dry green Leaves.

Turn the leaves out of syrup the night before you dry them; make a sort of trellis of a few lengths of twine fixed on the upper side of a sieve; lay each leaf carefully on the strings, dust them very slightly with the icing bag, and put them

in the stove for half an hour; then turn them and dust them again, but be careful not to dust them too much, as the leaf must not appear white on any account; great attention must be paid to them when in the stove; they will require a very short time. These leaves will be very useful to dish up dried fruit on.



To dry Apricots.

Turn the apricots out of syrup on a splinter sieve; next morning, dust tin plates over with the iceing bag; then lay the half apricots with the round side downwards, on each lay a blanched apricot kernel, lay the other half on the apricot, and so on until they are all laid out; dust them with the iceing bag, and put them in the stove; next morning, turn them on to a hair or splinter sieve; dust them again, and put them in the stove until dry.


Green apricots, green gages, magnumbonums, gerkins, red and white currants, barberries, and every other kind of fruit must be dried in the same manner as apricots.



To preserve a Pine Apple.

Take a ripe pine apple, pare it neatly, tie a

piece of cloth round it, put it in an upright tin pan, just to hold it; let it stand quite upright, with the top of the pine out of the pan; fill the pan with soft water; let it boil gently; as the water boils away, add more; boil it in this way until a straw will pass through it in every part; then fill the same pan with spring water, with a good bit of allum in it; turn the pine, and let it hang some way by the cloth, for the top of the pine only to be in water; let it scald for some time, but not to boil; then take the pine out, and put it in cold spring water; put the pine into a common earthen quart pot; fix pieces of whisk to keep it down; then fill up the pot with clarified sugar boiled to the second degree; be sure to keep the whole of the top under syrup, and cover it up; as soon as cold, boil the sugar again and again until the top is quite green; after that, the syrup must be boiled twice a week for three or four weeks, always adding a little clarified sugar, if wanted; it must not, at any time, be boiled higher than the second degree.

 In the former pages, which comprise the third part of this work, you have a copious display of preserving, I think, almost every fruit used as a preserve; and arranged in a progressive way, almost as nature produces them; but should there be any you wish to preserve, not noticed in these sheets, by studying the fruit, whether of a soft or hard nature, and referring to

former instructions for the nearest fruit, you may preserve it with success. Preserving is an art that requires no small share of study and application, particularly if you have a variety of sorts at one time. The great point to attend to, is, the strength of your sugar, cleanliness with your pans, and diligence in every department.



SUPPLEMENT

TO PART III.

PICKLING.

PICKLES are very generally used, and from the nature of them, they should be proceeded in with caution. It is very possible to produce very beautiful pickles, by using copper pans; but from the length of time they would remain in them, they must be pernicious; it is a greater satisfaction to green them by heat, in which there can be no danger. The vinegar used must be of the best quality, namely, No. 24; and may, with safety, be boiled in brass pans, if not permitted to stand afterwards; as soon as turned out, the pan must be washed and scoured out immediately for fear of any misfortune. Stone jars are very proper to be used during the process; when the pickles are ready for use, small glass jars are much the best to put them into, with white and long pepper, mustard seed, &c. and to be well covered with vinegar, bunged, bladdered, and rosined, over; when you take the pickles out of the jar, use a silver spoon, to prevent the vinegar from being muddled.

Radish Pods.

Pick them neatly, and lay them on an earthen dish; cover them with salt, and let them stand twenty four hours; then drain the liquor from them; put them into a stone jar; and cover them well with boiling vinegar; boil in it three or four races of ginger nicely scraped, a few clove pepper corns, and a little mustard seed; cover the jar up with vine leaves, and bung it up; set it on a warm part of the stove all night; next morning, if they are not green, drain the vinegar from them; add a little more, give it one boil, and pour it boiling hot on the pods; cover them up, as before, and set them on the stove again until green.

*Kidney Beans.*

Take small kidney beans, pick them neatly, and proceed with them exactly as with the radish pods.

*Gerkins.*

Take the smallest gerkins you can procure; lay them in an earthen pan covered well with salt; let them remain so twenty four hours; then throw them into a splinter sieve; when drained, put

them into a strong stone jar; cover them well with boiling vinegar; in which, boil race ginger scraped, clove pepper corns, and mustard seed, a proper quantity, according to the vinegar; cover the jar with vine leaves, and bung it up; set it on a warm part of the stove; next morning, drain the vinegar from them; add more to it; boil it briskly for five minutes; pour it on boiling hot; cover it up, as before; and set it on the stove for three or four days, boiling the vinegar, if occasion require it; they will, in that time, be fit to put into jars, agreeable to the directions in the introduction.



Cucumbers.

Take cucumbers as green as you can; lay them in salt, as before, for thirty-six hours; drain the brine from them; and proceed to pickle them exactly the same as the gerkins; they will, however, require more time; when put into jars, use white and long pepper, and mustard seed.



Cucumbers and Onions sliced.

Cut each sort in slices; lay them on an earthen dish; sprinkle them over with salt; let them stand six hours; then lay them in a splinter sieve to

drain for one hour ; put them into a stone jar, and pour boiling vinegar over them ; cover them up with vine leaves and a bung ; set them on a warm part of the stove ; repeat the boiling of the vinegar, (with the addition of the same, if wanted,) four or six times, until the cucumbers are green ; every time the vinegar is poured on, cover them closely up to keep the steam in ; and in the last boiling, add sliced ginger, long and white pepper, and mustard seed.



Samphire.

Take any quantity of rock samphire ; pick and wash it well in salt water ; lay it in an earthen pan, and throw over it two or three handfuls of salt ; cover it with spring water, and let it stand twenty-four hours ; then put the whole into a sauce pan, with a little more salt ; give it a scald ; when nearly cold, drain the water from it ; put the samphire into an earthen jar, and cover it immediately with boiling vinegar ; cover it up with vine leaves and a bung, as before, and set it on a warm part of the stove ; as soon as properly green, put it into small jars, with white and long pepper.

N. B. Rock samphire may be kept in salt water six months, and then pickled in vinegar.

Cauliflowers.

Take the whitest and closest cauliflowers you can procure; cut them in small slips; lay them on an earthen dish, and cover them well with salt; let them stand twenty-four hours to drain the water from them; then put them into jars, and pour boiling salt and water upon them; next morning, lay them on a hair sieve to drain; put them into glass jars, with a little white pepper; fill them up with distilled vinegar; cork, and bladder them up for use.

N. B. By adding strong cochineal colour in the vinegar you may make them a handsome pink, or you may colour them by putting some beat root in the jar.

*Beat Root.*

Wash and pare your roots; cut them into thin slices; and cut the slices into rings, diamonds, wheels, feathers, &c. place them carefully in a jar, and pour boiling vinegar upon them; in which, boil a little mace, race ginger, and horse radish; bung and bladder it over; it will be useful for garnishing.

*Red Cabbage.*

Slice the purple red cabbage; lay it on a board:

cover it well with salt; set the board aslant for the brine to drain away; at the end of two days, put it into a stone jar, with a few slices of beat root, or cochineal colour; then cover the cabbage with boiling vinegar, in which put a few spices.



Barberries.

Take barberries without seed; give each a slit with a small needle; then tie them up in bunches; put them into an earthen jar; and cover them with vinegar from the red cabbage; they will be useful for garnishing.



Melon Mangoes.

Cut a small square piece out of each melon; take out the seed; shred some garlic small, and mix it with mustard seed; fill the melon full; then replace the square piece; bind it up with small twine; boil a quantity of vinegar; in which, put white and long pepper, salt, ginger, and mustard seed; pour it boiling hot on the mangoes every day for four days; put a little horse radish, and flour of mustard, in the vinegar the last day; when the vinegar boils, take great care that the mangoes are well covered; you may pickle large cucumbers in the same way, they are much esteemed as a pickle.

Onions.

Take small white onions; peel off the brown skin; have ready a stew pan of boiling water; throw in as many onions as will cover the surface; as soon as the outside appears clear, take them out with an egg slice; lay them on a soft cloth, and cover them with another; scald more onions in the same way until you get your quantity; when cold, put them in a jar, and pour over them warm vinegar, either No. 24, or distilled; in two or three hours, fill the jar up again with the same, and always keep them well covered.

*Mushrooms.*

Select the very smallest buttons; place them in a splinter sieve quite close to each other; have ready a pan of boiling water so large as to admit the sieve within it; take the pan off, and dip the sieve in; as soon as the mushrooms are hot, take them out, and cover them with a cloth until cold, and so on until you have got your quantity; then cover them well with salt, and let them stand three days; after which, drain them; put the mushrooms into glass bottles as close as you can, with a few blades of mace, white and long pepper, in each bottle; then fill the bottles with the best vinegar; cork and wax them over.

Mushroom Ketchup.

Provide the largest flap mushrooms you can procure ; lay them in an earthen pan, with plenty of salt, and set them in a warm place ; let them stand three or four days ; give them a stir sometimes with a wood spoon ; then let them stand until the whole are dissolved ; after which, strain and press them in a press for the purpose, if you have one, if not, let two persons twist them in a coarse canvass ; set the juice on to boil, with allspice, ginger, mace, and mustard seed ; if a tolerable quantity, let it boil twenty minutes ; when cold, bottle and cork it up ; in two or three weeks, boil it again, adding a little more spices ; when cold, bottle, cork, and wax it up : it will keep any length of time.

*Walnuts.*

Prepare a quantity of salt and water so strong that an egg will swim on the top ; then take walnuts before they shell ; put a needle through them in two or three places ; then lay them in brine for six days ; at the end of which time, change it for fresh, made in the same way, and lay them in it other six days ; after which, drain the brine from them ; put them into a stone jar, and cover them well with vinegar previously boiled, with pepper, ginger, mustard seed, horse radish, mace,

and cloves, which must be put on the walnuts cold. To each hundred of walnuts, allow eight teaspoonfuls of mustard seed, and two heads of shallot; they must be well bunged up: in two or three months, they will be fit to use.



Another Way.

Take walnuts when a pin will go through them; put them into a stone jar, and cover them with cold vinegar; let them stand two months, then pour off this vinegar, and take fresh to cover the walnuts; to each quart, put two ounces of best mustard flour, a stick of horse radish scraped, half an ounce of ginger, half an ounce of white pepper, and half an ounce of cloves, with a little salt; boil all in the vinegar, and pour it boiling hot, with the spices, upon the walnuts; bung and rosin them over, and they will be very soon ready for use.

N. B. The pickle, in which the walnuts stood the first two months, will make good ketchup.



Walnut Ketchup.

Press as many green walnuts as will produce one gallon of juice; simmer and skim it well; put

in two pounds of anchovies, two pounds of shalots, one ounce of mace, one ounce of cloves, one ounce of white pepper, and one ounce of garlic; let them all simmer until the shalots sink; when cold, bottle it, dividing the spices into each bottle; cork it close up; bladder and wax it over; it will keep any length of time, and is good the first day.

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*Chilli Vinegar.*

Take one quart of chillies, put them in a stone jug; put to them three quarts of boiling hot vinegar; bung them up, and let them stand in a warm place about ten days; after which, strain the vinegar, and bottle it; cork and wax it over.

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Tarrogon Vinegar.

Take fresh tarrogans, and proceed the same way as with chilli vinegar,

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*Gooseberry Vinegar.*

Boil five gallons of water, with three pounds of brown sugar; put it into a tub; when nearly cold, add one peck of green gooseberries bruised, and one spoonful of good yeast; let it stand to

ferment fourteen days ; stir it every day ; then strain, and put it into a cask, and keep it in a warm place until sour.



### *Lemon Pickle.*

Pare twelve lemons, and take off all the white; slit them across, at each end, one inch deep; open the ends, and work in as much salt as you possible can; rub them well also with salt on the outside; then put them into an earthen jar for four days, with a good deal of salt thrown over them; put to them twelve cloves of garlic, and a handful of sliced horse radish; dry these, with the salt about them, in a slow oven, until the lemons have no moisture left in them; the garlic and radish should be only slightly dried; then take one gallon of vinegar, mace, cloves, nutmegs, and Cayenne pepper, half an ounce of each; boil these spices in the vinegar for five minutes; stir in four ounces of the flour of mustard; pour all on the lemons garlic and horse radish; stir it every day for a week; when the lemons are used in made dishes, shred them fine; when you use the pickle, shake it up before you put it into the sauce.

N. B. When the lemons come out of the oven, they should be very hard, but no way burnt.

This is an excellent fish sauce.

*Another Way.*

Grate twelve good lemons ; cut them across in thin slices ; pick out the pips ; put the slices and the gratings into an earthen jar, with plenty of salt under and over them ; cover them well up, and put them into a slow oven for three or four hours, or until they will pulp through a fine hair sieve ; then boil one gallon of vinegar, with mace, cloves, nutmeg, Cayenne pepper, half an ounce of each, and a stick of horse radish sliced ; mix into the pulp of the lemon one pound of the best flour of mustard ; and pour upon the whole the vinegar and spices ; mix all well together with a spatter, and cover it well up ; in two or three days it will take one quart more of vinegar, which must be put to it boiling hot ; when cold, put it into wide-mouthed glass bottles ; cork and wax them over. This is an excellent fish sauce, and ready for use immediately.

*Piccalili.*

Lay half a pound of white ginger in water one night, scrape and slice it, lay it in salt, and put it in a jar until the other ingredients are ready ; peel and slice some garlic, put it in salt for three days, and set it in the stove to dry ; salt and dry long pepper in the same way ; quarter small white cabbages, salt them three days, then squeeze them, and put them in the stove ; cut cauliflowers in

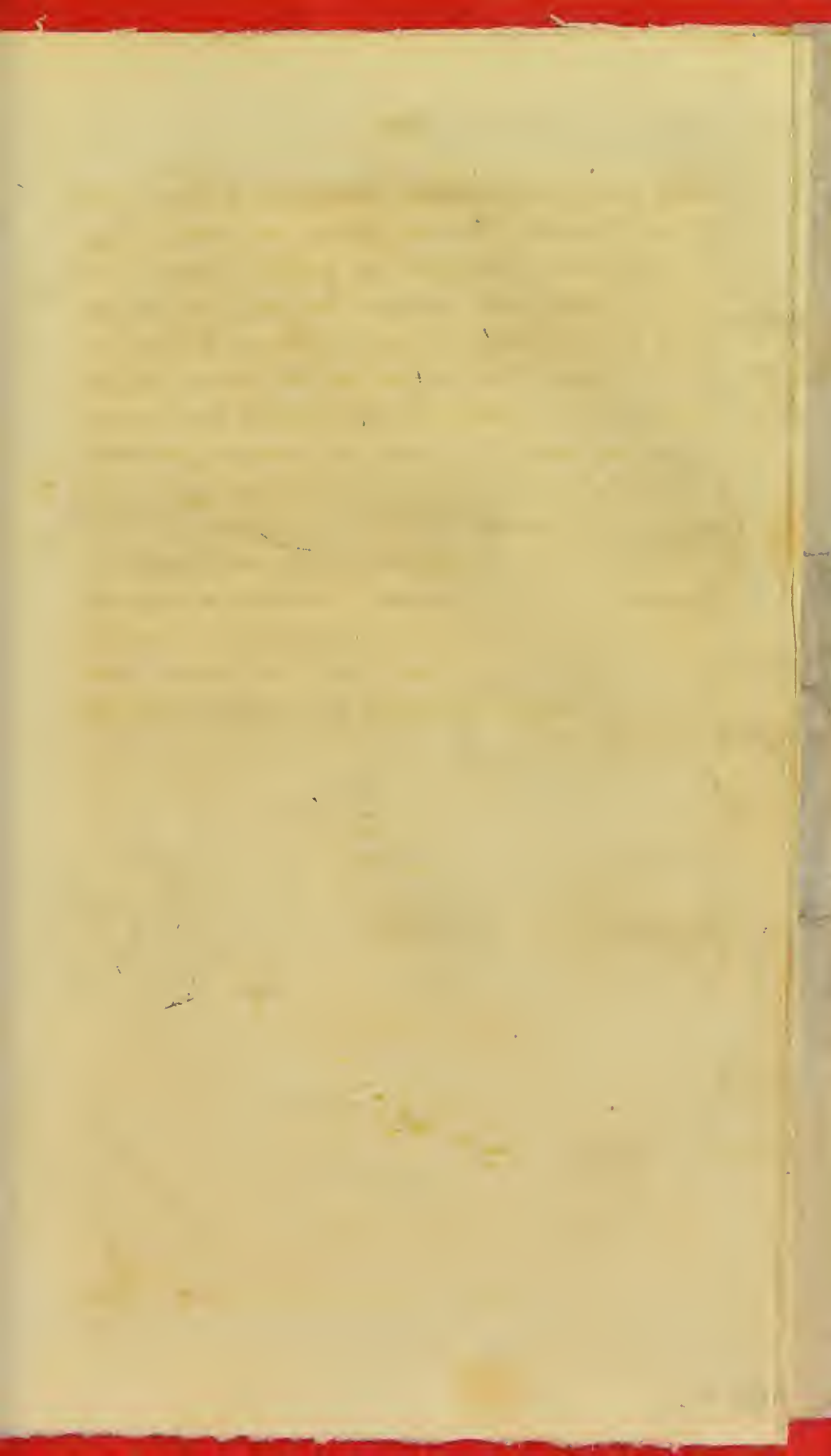
small stems; cut celery three inches long; cut cucumbers, each into six pieces; add some young French beans; all must be salted, drained, and dried in the stove, except the last, which you must pour boiling vinegar upon, and drain in twelve hours, but use no salt to them; put the spices before named, the garlic, and four ounces of mustard-seed, into a jar, and put to it as much vinegar as you may expect to want, add to it one ounce of turmerick, mixed in smooth, with two ounces of flour of mustard; let it stand until the vegetables be dry, then put them into a large jar, and put the whole of the vinegar and spices upon them. The vinegar must be put on warm; they may then be put into small glass jars, bunged up, and waxed over.

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END OF PART III.

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# A Grand Desert

Dried  
Apricots

Rasp Ice

Cherries  
in  
Brandy

Rattifea  
Ice

Lemon  
Chips

Wafers

Grapes

Maringles

ALPINE APPLE.

Cherries  
in  
Brandy

Rattifea  
Ice

Almond  
Filberts

Lemon  
Chips

Nonpareils

Nectarines

Orange  
Water  
Ice

PORTUGAL  
PLUMBS

Pine  
Apple  
Ice.

AN  
ORNAMENTED  
CAKE

Apricot  
Ice

PORTUGAL  
PLUMBS

Brown  
Bread  
Ice.

Peaches

Nonpareils

Dried  
Apricots

Almond  
Filberts

Gapes

Wafers

Orange  
Chips

Maringles

Cherries  
in  
Brandy

Rasp Ice

Rattifea  
Ice

A

TREATISE

ON

CONFECTIONARY, &c.

—♦♦♦♦♦—  
PART IV.  
—♦♦♦♦♦—

*Hints necessary to be observed when building  
an Ice House.*

AN ice house should, if possible, be built on the side of a hill, and shaded with trees. If the soil is sand or gravel, it will require no drain. Let the wall be perpendicular, and at least two feet thick; on the bottom build five or seven pillars, (according to the size of the house) two feet high, one in the centre, the others round the sides, at a proper distance from each other, near the wall; make a basón at the bottom for water; upon these pillars lay beams of wood, and from them make a trellis. The door of the house should face the North; the passage five or six feet long, made in a zig-zag direction, to prevent a sudden gust of air; in it fix three or four doors; the wood must be well seasoned, not likely to shrink, and at least two inches thick. The roof must be of a high pitch on the outside, and covered well with clay.

If not well shaded with trees, fix over the brick and clay, a false roof, at least one foot from the brick work, which roof must be well thatched; I consider this as very essential, to prevent the sun from shedding its beams on the roof of the house; or should you thatch it close to the brick work, the warmth of the thatch will do more injury than the rays of the sun, for which reason it is necessary to have a space for free air. Let a trench be made from each side of the door, with a proper descent, to throw off the water at the back part of the house; this will keep the walls dry on the outside. If your soil is clay, it will be necessary to make a drain from the bason at the bottom; this, however, is a nice point, unless there is a common sewer or rivulet near for the drain to empty itself into; if not, the difficulty is great. To guard against the danger, prepare an air-tight drain with a proper descent; at the end of which, dig a well for the drain to empty itself into; let there be a tight plug fixed at the end of the drain, which must be taken out occasionally. Over the well fix a strong door and frame, which must be locked, and the key intrusted to one servant only, who's business it must be to pay proper attention, and dispose of the water in the well as he thinks fit. By paying attention to these instructions you will preserve your ice from all danger; which, if neglected, must prove fatal to it.



*Dimensions of an Ice House.*

An ice house, eighteen feet deep, from the crown to the trellis, and twelve feet in diameter, will contain one hundred fothers\* of ice, if well beat down.

\* A cart drawn by two horses.

*To fill an Ice House.*

When you can obtain plenty of ice two or three inches thick, do not neglect the opportunity, for if the house is ever so well filled at the first part of the winter, there will be space to fill up in a few weeks; if an opportunity offer, it will be very adviseable to do it. Procure your ice clear, and free from grass; cover the trellis at the bottom with thorns, or old gooseberry bushes, and not, on any account, with straw, for as soon as straw gets wet, it heats, and wastes the ice; beat the ice small at the door of the house, and let one or two men keep beating it down as it is thrown in. If there is snow upon the ground, put in three or four loads at different times, which will fill up all crevices, and be of great use in levelling; fill the house in this way; but put no straw round the side of the house, nor on the top, neither put any salt among the ice. Ice well beat down, in a house, with a good drain, and air-tight doors, will



keep in great perfection ; whereas salt is certain to waste it ; it certainly makes ice freeze a little at first, but as soon as the acidity is exhausted the ice begins to waste immediately ; this can be very easily proved by positive demonstration, although there are persons who deny it. When your house is well filled, shut the door, and clay up all the crevices ; do the same to the next door ; fill this passage with fads or bundles of straw, and clay up the door, as before. When you open the house, shut yourself in the first passage ; take out the straw from the second passage, and put it in the first, which will protect the ice from air ; you may then open the ice house door, and take out the ice you want ; the doors must be clayed up with the same care as before, by which precaution you preserve your ice from all danger. If you fill a newly built house, boards fixed next the wall may be of service ; but remember to use no straw.

### *A Freezing Tub*

Must be made oblong or oval, the sides to be as upright as possible ; may be made to hold two or three sabbatiers, or freezing pots, in length, leaving a sufficient space for the ice ; it must have a false bottom with some holes in it ; in the side of the tub, near the bottom, make a hole for a peg, by which means you may constantly draw

off the water, a precaution highly necessary when freezing, to prevent the water from ever getting into the sabbatier. Sabbatiers, ice moulds, and ice spoons, may be supplied by any experienced pewterer.



### *To freeze Ices.*

If only one sort of ice, set the freezing pot in a small upright pail, made as above, with two bottoms, &c.; if two or three sorts, set your pots at a proper distance in the long pail; fill up the space with ice well beat, mix in three or four handfuls of salt, and press both well down; then take a clean cloth and make the tops of the pots clear of ice and salt; take off the tops; and put into each the creams or waters previously mixed for them; please to observe, that pots must not be more than half full; then replace the top to each; draw the tub a little to one side, and turn each pot as quickly, as possible; if you have two pots in, turn one with each hand; if three, let one stand alternately; when you have turned the pots ten minutes, take off the tops, and scrape the frozen cream down from each with an ice spoon; if the cream appears hard and flinty, you may conclude it is not rich enough mixed; if, on the other hand, it does not freeze, it is over rich, and in either case must be rectified; if right, proceed as before directed, and every ten minutes, scrape it down;

when the cream in the pots appears nearly frozen, keep off the covers, and work well with the ice spoon, making the pots turn round in the ice, this will make the cream both smooth and light; as soon as it appears pretty stiff, put on the tops, and cover the pots well up with more ice and salt, until you prepare your moulds to receive it.

N. B. It may be necessary here to note, that you must have an ice spoon for each pot; or must be careful to wash it every time, to prevent a mixture of tastes.



### *How to put Ice Cream into Moulds.*

Rub your moulds very bright; then fix on the top and bottom with writing paper; take off the top, and fill the mould with the frozen ice cream already prepared; it must be forced in very tight that no holes may appear when turned out; then lay on the writing paper, fix on the top, and immediately cover it well over with salted ice, go on in the same way until the whole is put into moulds; then lay them on one side, upon ice, in a tub with two bottoms; cover them well over with salted ice, which must be pressed tightly down; and in one hour it will be hard enough to turn out; but should it be wanted in a shorter time, a little salt petre beat small, and mixed with the salt, will be of great advantage to it.

*To put Ice Cream into Shapes, to represent  
ripe Fruits.*

Your apricot moulds being ready for use, open them, and colour the inside a pale yellow, with a small brush; then take another brush, and dip it in lake finely ground, colour the sides of the mould, in part, with it; then take a small bit of whisk, dip it in the lake, and spot the mould a little with it; after which, fill both sides very full, and put them together; wrap the shape in strong brown paper, to keep the salt from penetrating the opening of the mould; then immerse it well in salted ice.

N. B. Peach, pear, or pine apple, must all be coloured in the same manner, well bedded with ice, beat small, and salted properly, as before.



*To turn Ice out of Shapes.*

When you wish to turn out your shapes, you must have every thing in readiness to receive them, and never turn it out before the moment it is wanted; take each mould and wash it well in plenty of cold water; then rub it dry with your towel; take a strong knife, and force off the top; rub the top very clean; then take away the paper, and place the top on; do the same with the other end; after which, take the mould between both



your hands, (having previously taken off both top and bottom) and let the shape of ice drop on to the dish you serve it up to the table upon ; repeat this with every mould, do it in as short a time as possible, and serve it to the table immediately.

N. B. The ices in natural shapes must be turned out in the same way, and laid upon the dish, when you may put a natural stalk into each, and garnish them with their own leaves.



*To mix fresh Strawberry Ice Cream.*

Pulp one quart of scarlet strawberries with a wood spoon through a hair sieve ; mix in half a pound of sifted lump sugar ; to which, add one quart of cream ; mix all well together ; and proceed to freeze, as directed.



*To mix Strawberry Ice from Strawberry Jam.*

Pulp one pound of strawberry jam through a hair sieve ; to which, add the juice of a lemon, and one quart of cream ; colour it with lake finely ground, and freeze, as before.



*Fresh Raspberry Ice.*

Pulp one quart of rasps with a wood spoon



through a hair sieve; mix in half a pound or sifted lump sugar, or sugar to your taste; to which, add one quart of cream, and freeze, as before.



### *Raspberry Ice from Jam.*

Pulp one pound of rasp jam through a hair sieve; to which, add the juice of a lemon, and one quart of cream; make it a fine colour with prepared cochineal, and freeze, as before.



### *Fresh Apricot Ice.*

Blanch and beat fine a few kernels; put them through a hair sieve, with ripe orange apricots; if they will not pass the sieve, they must be boiled in a small quantity of water, the water drained from them, and the apricots pulped through; to one pound of pulp, add six ounces of sugar, and one quart of cream; mix all together, and freeze, as before.



### *Apricot Ice from Marmalade.*

Blanch and beat fine a few bitter almonds; pass them through a hair sieve; add to them twelve ounces of apricot marmalade, the juice of a lemon,

and one quart of cream, which must be mixed in by degrees ; then freeze, as before.



*Green Gage Ice from fresh Fruit*

Must be mixed exactly as the fresh apricot ice.



*Peach Ice from fresh Fruit.*

Blanch and beat fine a few kernels of peaches ; then put the half peaches in a small pan, as close as you can, and cover them with pure water, which boil until quite tender ; pulp them through a hair sieve, with the beat kernels ; to one pound of pulp, add the juice of a lemon, eight ounces of sifted sugar, or sugar to your taste, with one quart of rich cream ; mix all well together, and freeze, as before.



*Peach Ice from Marmalade.*

Blanch and beat fine a few bitter almonds ; pass them through a hair sieve ; to which, put twelve ounces of marmalade, and the juice of a lemon, with one quart of cream, mixed in by degrees ; and freeze, as before.

N. B. If you wish this cream to be coloured, the yolk of a duck's egg will be of service.



*Red Currant Ice from fresh Fruit.*

Put two quarts of picked red currants into a jar; cover it over, and set it in a slow oven until they are dissolved; then pulp them through a hair sieve; and to one pound of pulp, add twelve ounces of sugar, or sugar to your taste; to which, mix in, when cold, one quart of cream, and freeze, as before,



*Barberry Ice from fresh Fruit.*

Pick barberries, and put them into a jar; dissolve them in a slow oven; pulp them through a hair sieve; to one pound of pulp, add twelve ounces of sifted sugar, and one quart of rich cream; freeze, as before.



*Barberry Ice from Marmalade.*

Mix one quart of cream, by degrees, with twelve ounces of marmalade, and freeze, as before.

*Damson Ice from fresh Fruit.*

Put damsons into a stone jar; cover them, and set them in a slow oven; when dissolved, pulp them through a hair sieve; to one pound of pulp, add twelve ounces of sifted loaf sugar; to which, mix in, when cold, one quart of cream, and freeze, as before.

*Damson Ice from Marmalade.*

Take twelve ounces of marmalade, and one quart of cream; mix them together as smooth as possible; and freeze, as before.

*Lemon Ice Cream.*

Lemon skins must always be kept in water, constantly removing it for fresh; boil six or eight skins soft; pulp them through a hair sieve; then squeeze as many lemons; strain the juice, and mix them together; to which, add twelve ounces of sugar, and one quart of rich cream; mix all well together, and freeze, as before.

*Pistachio Ice.*

Blanch and beat the kernels of six ounces of

pistachio nuts ; then whisk up six eggs, and mix them with the rind of a lemon, a small bit of cinnamon and mace, half a pound of sifted sugar, and one pint of cream ; boil all together until it comes to a curd ; then take it off, and mix in the pistachio nuts, previously beat fine ; pass the whole through a hair sieve, and freeze, as before.

N. B. Remember to stir the cream, &c. all the time, with the whisk, to keep it from burning ; also neglect not to wet the pan bottom with water, to prevent the cream sticking to it.



### *Biscuit Ice.*

Break six eggs into a stew pan ; beat them well with a wood spoon with holes in it ; add one pint of cream, the rind of a lemon, a bit of cinnamon, and one pint of clarified sugar ; boil it until it thickens, stirring it all the time ; crumble in a Naples biscuit, and some rattifeas ; pass the whole through a sieve, and freeze, as before.



### *Ginger Ice.*

Beat four ounces of preserved ginger very fine in a marble mortar ; to which, add half a pint of ginger syrup, the juice of a lemon, and one pint of cream ; mix it well together, and freeze, as before.



*Prince of Wales' Ice.*

The freezing pot being properly fixed in ice, as before directed, pour into it one pint of good cream, whisk it round until the cream hangs to the whisk, then take it out, stir in two ounces of beat sugar, and work it very light with the ice spoon; when stiff, put it into moulds, and freeze, as before.

☞ The author has repeatedly had the honour of preparing this ice by His Royal Highness's command.

*Royal Ice Cream.*

Take two eggs and the yolks of eight more, whisk them well up; add the rind of one lemon, one pint of syrup, one pint of cream, a bit of cinnamon, and a table spoonful of orange flower water; mix all well together in a stew pan, stirring it all the time over a clear fire, until it thickens; then pass it through a hair sieve, and freeze, as before; as soon as it is pretty stiff, put in a little of each of the following articles, viz. citron, lemon, orange, and blanched pistachio nuts, all shred very small, and mixed in just before you put it into the moulds.

*Brown Bread Ice Cream.*

Your freezing pot being properly fixed in ice, pour in one pint of rich cream; whisk it round until it hangs to the whisk; then take it out, and mix in three ounces of sifted sugar; work it very light with the ice spoon; and as soon as pretty hard, mix in a handful of stale brown bread, previously put through a fine wire sieve; then work it well again with the ice spoon, and as soon as pretty hard, put it up into moulds.

~~~~~  
Burnt Almond Ice.

Whisk up four eggs; to which, add one pint of cream, and one of clarified sugar; boil it in a stew pan, stirring it all the time, until it thickens; then pass it through a hair sieve, and freeze, as before; when you put in the ice spoon to work the pot round, put in a handful of burnt almonds, previously beat and sifted through a coarse wire sieve; when properly frozen, put it up into moulds, and freeze, as before.

~~~~~  
*Burnt Filbert Ice.*

Take the kernels of filberts; roast some of them; beat them in a mortar, and pass them through a wire sieve; then whisk up four eggs; to which,

add one pint of cream, and one of clarified sugar ; boil it, as before, in a sauce pan, until it thickens ; then pass it through a hair sieve, and freeze it, as before ; when you put it into moulds, put a few filbert kernels into each.



### *Prunella Ice.*

Break four eggs into a stew pan ; to which, add one pint of cream, and one of clarified sugar ; boil it until it thickens ; then mix in prunella spice to your taste ; pass it through a hair sieve, and freeze it, as before.



### *Parmasan Cheese Ice.*

Break six eggs ; to which, add one pint of cream, and half a pint of clarified sugar ; mix all together, and boil it until it thickens ; then rasp in three ounces of Parmasan cheese ; pass the whole through a sieve, and freeze it, as before.



### *Tea Ice Cream.*

Make some strong tea of the best quality ; to which, add half a pint of clarified sugar, and one pint of good cream ; mix it well together, and freeze it, as before.

*Coffee Ice Cream.*

Take one ounce of whole coffee; put it into a stew pan, with one pint of cream; simmer it over a slow fire ten minutes; then strain it; break four eggs into a stew pan; to which, add half a pint of clarified sugar, and the cream from the coffee; give it a boil, stirring it all the time; then pass it through a hair sieve, and freeze it, as before.

*Chocolate Ice Cream.*

Melt two ounces of chocolate before the fire; break six eggs; to which, add one pint of cream, and half a pint of clarified sugar; mix them in a stew pan, and boil it until it begins to thicken; then mix in the chocolate; pass it through a sieve, and freeze, as before.

*Seville Orange Ice from fresh Fruit.*

Grate the rinds of two oranges into a bason; then add the juice of six or eight oranges, two lemons, two pints of cream, and two pints of clarified sugar; mix all together; pass it through a hair sieve; and freeze, as before.

*Seville Orange Ice from Marmalade.*

Take one pound of smooth orange marmalade

into a bason ; to which, add the juice of two lemons ; mix in by degrees one quart of cream ; pass it through a hair sieve ; and freeze, as before.



*Pine Apple Ice from fresh Fruit.*

Squeeze the juice from a small pine ; then slice the pine thin, and lay it in a flat pudding pot ; sprinkle beat sugar about it, cover it over, and set it in a slow oven until melted ; pulp it through a hair sieve ; add the juice to it, one quart of cream, and sugar to your taste ; and freeze, as before.



*Pine Apple Ice from Marmalade.*

Take four ounces of marmalade ; mix with it one pint of pine syrup, the juice of two lemons, and one quart of cream ; mix all together ; pass it through a hair sieve ; and freeze, as before.

N. B. If you wish it to resemble a pine in colour, use a little strong saffron. If you put it into a pine shape, when turned out, colour the top with a soft camel's hair pencil dipped in the juice of spinnage.



*Melon Ice Cream.*

Squeeze the juice from a ripe melon ; then cut



the melon in pieces ; put it into a small sauce pan ; cover it with water ; boil it until tender ; pulp it through a hair sieve ; put the juice to the pulp ; to one pound of pulp, add half a pound of sugar, and one quart of cream ; mix all together ; and freeze, as before.



## WATER ICES.



### *Lemon Water Ice.*

Prepare as much Lemonade as you think proper, and freeze it ; if you want it for moulds, let it be hard, and white as snow, before you put it up ; it must be forced down into the mould, that no holes may appear.



### *Orange Water Ice.*

Prepare any quantity of orangeade, and observe the directions for lemon ice.



### *Currant Water Ice.*

Take one pint of red currant juice, half a pint of clarified sugar, or sugar to your taste, and one

quart of soft water; mix them together, strain them through a fine sieve, and freeze, as before.



### *Strawberry Water Ice.*

Pulp one quart of scarlet strawberries through a hair sieve; add to it one pint of clarified sugar, and one quart of water; mix all together, and freeze, as before.



### *Raspberry Water Ice.*

Pulp one quart of rasps through a hair sieve; add half a pound of sifted sugar, or sugar to your taste, and one pint of soft water; mix all together, pass it through a sieve, and freeze, as before.



### *Barberry Water Ice*

Must be mixed in the same way as red currant ice.



### *Apricot Water Ice.*

Take twelve orange apricots, bruise the kernels of half of them, put them into a small sauce pan, with the apricots, cover them with soft water, and boil them until the apricots will pulp through a

hair sieve; add half a pint of clarified sugar, and a pint of water; mix all together, and freeze, as before.



### *Green Gooseberry Water Ice.*

Take ripe green gooseberries, pick and put them into a strong jar; set them in a slow oven to dissolve; pulp them through a hair sieve; to one pound of pulp put half a pound of sifted sugar, and one pint of soft water; freeze them as directed.



### *Red Gooseberry Water Ice*

Must be mixed exactly the same way as green gooseberry ice.



### *Morello Cherry Water Ice.*

Pick and stone Morello cherries; put them in a stone jar; and dissolve them in a slow oven; pulp them through a hair sieve; to one pound of pulp, add half a pound of sifted sugar, or sugar to your taste, and one quart of water; freeze them, as before.

*Mulberry Water Ice.*

Press and pulp ripe mulberries through a hair sieve; to one pound of pulp, allow half a pound of sifted sugar, and one quart of soft water; mix, and pass it through a hair sieve; and freeze, as before.

*Winesour Water Ice.*

Fill a jar with winesours; dissolve them in a slow oven; pulp them through a hair sieve; to one pound of pulp, allow twelve ounces of sugar, and one quart of water; freeze, as before.

*Damson Water Ice*

Must be mixed exactly the same way as winesour ice.

*China Orange Water Ice.*

Take twelve China oranges; rub two skins with lump sugar, to gain the essence; squeeze the juice from the whole; add sugar to your taste, and one quart of water; pass it through a fine sieve; and freeze, as before.

*Peach Water Ice.*

Break the kernels of a few peaches, put them into a small sauce pan, with one dozen or more half peaches; cover them with soft water; simmer them on a slow fire until all dissolved; pulp them through a hair sieve; to one pound of pulp add half a pint of clarified sugar, and one quart of water; freeze as before.

*Nectarine Water Ice*

Must be mixed exactly as peach ice.

*Pine Apple Water Ice.*

Pare and squeeze a small pine; cut it very thin, and put it into a pudding pot, with sifted sugar between the lairs; set it in a slow oven until dissolved; then pulp it through a hair sieve; add the pine juice to it, sugar to your taste, and as much water as will make it a rich mixture; and freeze it, as before. If you wish it to be the colour of the pine, add a little fine prepared saffron,

☞ In the preceding, pages you have the process of freezing all sorts of ices, with the most approved mode of putting them into, and taking them out of moulds. You are also instructed how to mix both cream and water ices, in as ac-



curate a manner as possible ; yet although great care has been taken in the mixtures, a great deal will depend upon your own judgment ; as it will be highly necessary for you always to keep in mind, when preparing ices, that, if the mixture is too poor, it will freeze so hard and flinty that it could not be used ; and, on the other hand, if too rich, it will not freeze at all ; for this reason, your own judgment will be required. All the receipts, however, are given as near the mark as possible ; yet, on account of the different qualities of cream, they cannot be infallible : but, with your own anxious solicitude to please, coupled with my humble exertions, I fear not but we shall give satisfaction.



# A DESERT.

Cherries in Brandy

Grapes

Almonds and Raisins

Chesnuts

Ice Cream

Golden Pippins

Almond Filberts

Oranges

Norfolk Biffens

Pine Apple

Norfolk Biffens

Oranges

Almond Filberts

Golden Pippins

Ice Cream

Wafers

Almonds and Raisins

Grapes

Cherries in Brandy

Walnuts

Wafers

|                    |                     |
|--------------------|---------------------|
| Walnuts            | Chesnuts            |
| Cherries in Brandy | Raisins and Almonds |
| Almond Filberts    | Almond Filberts     |
| Pine Apple         | Pine Apple          |
| Ice Cream          | Ice Cream           |
| Wafers             | Wafers              |
| Grapes             | Grapes              |
| Orange Chips       | Orange Chips        |
| Golden Pippins     | Golden Pippins      |
| Oranges            | Oranges             |
| Ornamented Cake    | Ornamented Cake     |
| Oranges            | Oranges             |
| Golden Pippins     | Golden Pippins      |
| Orange Chips       | Orange Chips        |
| Grapes             | Grapes              |
| Wafers             | Wafers              |
| Ice Cream          | Ice Cream           |
| Walnuts            | Chesnuts            |

Valnuts

## Cherries in Brandy

Almond Filberts

## Ice Cream

## Wafers

## Grapes

## Orange Chips

## Golden Pippins

## Oranges

## Ornamented Cake

## Oranges

# Golden Pippins

## Orange Chips

## Grapes

## Wafers

## Ice Cream

## Pine Apple

# Almond Filberts

# Raisins and Almonds

## Cherries in Brandy

# Chestnuts

# Walnuts





WAX BASKET

A DESIGN for a





## SUPPLEMENT.

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### *To make a Wax Basket.*

SCRAPE half a pound of the best white wax fine, together with a small mould candle, into a pipkin; set it on a warm part of the stove, or on a very slow fire, to melt; run it in a regular manner into your basket mould, which must be previously oiled with a little sweet oil; when cold, turn it carefully out. If the basket stands upon a bottom, run wax in the same way into the mould for the bottom; when both are turned out, fix them together with hot wax, and paint them as your fancy directs. See the plate to the Supplement.

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## GARNISHING OF DISHES,

FOR THE TABLE.

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### *Sweet Pastry.*

Make as many leaves in tart or puff paste as

you will want; ice them neatly by the directions in the first part; bake them with great care; then garnish your dishes of pastry in as tasty a manner as your fancy directs.



### *Savory Pastry*

Must be garnished with leaves in the same way, only use yolk of egg instead of white.



### *To garnish Fruit, for the Desert.*

Dried preserved fruit must be laid upon, and garnished with dried preserved leaves, if you have them; if not, they should be laid upon laced plates, that is, writing paper made the size of your plate, with a handsome lace round it, which may be procured at any principal stationer's; a little writing paper cut very fine, rolled up, and put between the fruit, will look well.



### *Ripe Fruits*

Should be garnished with, and laid upon, their respective leaves; as grapes upon vine leaves, peaches on peach leaves, and so on.

*To make Paste to string Tartlets, (omitted  
in Part First).*

Make a stiff paste of the finest flour with a little water ; work it very smooth and fine ; then roll a little of it out on a marble slab, with each hand ; draw it out very fine, and place it on your tartlet in a regular manner ; observe also, that the strings must be all exactly of a thickness, and as fine as possible ; and must be placed upon one to represent a single diamond ; on another, a double one ; on another, you may place the strings like matting ; and on a fourth, you may lay them on so as to leave a hole in the middle ; and so on as your fancy directs.

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N. B. In the receipt for cream biscuits, in part first, read one *quart* of cream, instead of one *pint*.

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*Oyster Loaves.*

Take some fine dough when you make French bread ; weigh it in pieces of two ounces each, as many as you wish for ; then mould them neatly, and set them upon a clean iron plate ; let them stand in a warm place to rise ; when properly proved, bake them in a moderate oven ; and as soon as cold, rasp them with a fine rasp all round ; next morning, cut a round piece out of the top,

and take out the inside quite clean with a strong piece of crooked wire, when they will be ready for use, and will keep good for several months.



### *Ornamental Sugar Work.*

To enter into a copious display on the different methods of building centre pieces, and their dependants, for tables, would be attended with much labour, and convey neither instruction nor amusement; for this branch in confectionary, as well as some others, may, with justice, be stiled mechanism, as much so as a clock or a watch. But such instructions as may be useful, I shall feel pleasure in making as clear as possible; and would advise the pupils to avail themselves of any opportunity, to take a few lessons in this branch from a workman; which, together with this treatise, will make them proficient in the whole science.



### *To ornament Cakes with Gum Paste.*

The gum paste must be made according to the directions in the Second Part; it must be tough with gum, and worked up to a proper stiffness with starch powder; before you use the moulds, they must be dusted with starch powder tied up in a piece of cloth; the paste must be rolled out



on a marble slab, put tight down into the moulds, and cut off with a smooth sharp knife; take out as many borders as will go round the bottom of the cake, and lay them on a streight board; if they do not come out very readily, put a bit of gum paste to them in different parts, give it a touch, jerk it, and the border, &c. will come out immediately; then touch the first border with a camel hair pencil dipped in thin gum water, place it neatly on the bottom of the cake, and so on until it is ornamented round; be careful to make the joinings so as not to be observed; then take out more borders, of a different pattern, for the top; after which take out trophies for the sides, top, and ends; or, if you wish to raise the top of the cake, you may model the family crest, or any other device you please. See the frontispiece.



*To raise the Top of a Cake with twisted Paste.*

Roll a piece of gum paste perfectly even upon a marble slab; take it off the slab and lay it upon a smooth board; lay a ruler upon it and cut it with a sharp knife; when cut, it must be square; take hold of each end and give it a twist; turn the ends and fix them together to make a small loop; twist a number in this way, and lay them on an even board; next morning, set as many of them up on a side, with soft gum paste, as will make an oval on the top of the cake; let them



dry; then fix another round upon them, and so on, until it come to a point. This makes a very neat finish, when well executed.



*To make a Fountain, in Gum Paste, on the Top of a Cake.*

Roll out a piece of gum paste square, as before; cut it into long lengths; twist them, and lay them on a smooth board; bend them towards one end; and so on, until you have a good number in the same way; then turn a piece of paste, about three inches long, upon a round ruler; next morning, set it up in the middle of the top of the cake, fix it with soft gum paste, and as many gum paste leaves as will go round it; when dry, fix the crooked paste round it, in different heights, so as to represent a fountain; this device makes a beautiful middle piece for a small table, or an end or corner piece for a large one. See the frontispiece to the Second Part.



*A Sponge Cake, as a Melon, ornamented with Fruit.*

Take a handsome sponge cake baked in a melon mould; roll out long lengths of gum paste very fine, and place one in each nick of the cake; then lay gum paste leaves at a distance on each side of

the stalk; after which, roll out a piece of paste the thickness of a natural stalk; cut it aslant at one end, about two inches in length; lay on one end of the melon four or five leaves, and in the middle fix the stalk before named; then model fruit, such as apricots, grapes, pears, and plums; fix them on the leaves, placed in the nicks of the cake; if they are well executed they will have a pleasing effect.



*A Spunge Cake, as a Melon, ornamented with  
Flowers.*

Place strings of gum paste, as before, in the nick of the melon; then leaves, on which fix flowers of different sorts, which, if you cannot model yourself, you may procure of any working confectioner.



*To ornament a Spunge Cake, to represent a  
ripe Melon.*

Make a large bason full of very light iceing, by the instructions in the Second Part; then divide it into three basons; colour one a very pale yellow green, the next a darker green, and the third darker than the second; then lay the melon cake with the top downwards, and ice the then

top with the palest green iceing; put a tinge or two of the other colour; then set it in a warm stove to dry; after which, turn it, and ice the top neatly with the pale green, then, in parts, with the second colour, and after that with the third; care must be taken that the iceing is not too thin; let it stand in a warm stove for half an hour; after which, put it in a moderate oven for five minutes, which will make it sprout a little; when cold, place a very short gum paste stalk at one end, of the same colour.



*To ornament a Sponge Cake, as a Pyramid.*

Provide a mould in the shape of a pyramid, and bake a sponge cake neatly in it; or you may procure single heights, which may be much easier, that is, provide a tin rim the size of the bottom of the dish, and two or three inches deep; then procure five or six rims the same depth, and the same shape, but each one inch less, which will bring it to a very small oval; when baked, cut each off by the tin, and fix them together with a little iceing; ornament each height with a handsome border; and place birds in different attitudes on the pyramid; this will make a very superb dish, if ornamented with taste.



*To ornament a Sponge Cake, as a Turban.*

Provide a copper mould in this shape, and bake

a sponge cake neatly in it; when cold, ornament it with some handsome borders on the foldings, cutting off the bottom part of the border to make them represent rich lace; then fix one or two feathers on the side, which will give it a neat effect.



*To ornament a Cake as a Basket of Flowers.*

Bake a sponge cake in a tin mould, in the shape of a basket; ornament it as such, and twist a wreath of gum paste round the top; make two handles of gum paste, and place them at each end; then model flowers of different sorts, and fill the basket well with them.



*An ornamented Cake, as a Flower Pot.*

Bake a sponge cake in a small flower pot; make a bottom of gum paste, of the same colour as the cake, in the bottom of a flower pot; next morning, fix the cake upon it, and ornament both in a handsome manner; then cover the top of the cake with writing paper, wash it over with gum water, and cover it with green or brown rough sugar; tie five or seven pieces of cap wire together at one end; open the other, and brush them over with soft green paste; when dry, wrap a piece of writing paper round the bottom part,

and force it down into the cake; fix on each wire a gum paste flower, either roses or carnations will have a pleasing effect, if flavoured with the proper essence.



*An ornamented Cake, as an Elephant.*

Bake a sponge cake in a copper mould the above shape; when cold, turn a very handsome border round each leg; as soon as that work is dry, set it on its feet; then turn a border round its nose and ears; let a handsome ornament fall down its forehead; ornament the back in a very superb way, so as to represent a castle, in which place several Indians with white turbans on their heads, and one or two of them with flags in their hands.



*To make Custard Cups.*

Take turkey eggs; cut each across at the thick part; (five make a set); dry the inside of the shell; then roll out pink or blue gum paste very thin; cover each shell with it, and the tops also; model five small pedestals, and fix one cup upon each; when dry, ornament them neatly with white gum paste, and put a small leaf upon the top to take hold of; if you finish them neatly, they will be both useful and ornamental.



*Ornamental Baskets.*

There are various designs for baskets ; when you wish to make one, you must provide yourself with a tin mould the shape you wish ; then cut off your gum paste from the mosaic board, and place it neatly in the mould ; when dry, you may ornament it to your fancy ; pink and white gum paste is very neat, or blue, with gold handles. See the plate that fronts the Third Part.



N. B. You have here a brief idea how to ornament a cake ; to do more, or enter generally into ornamental work, would be quite superfluous, as no one can obtain that art but by considerable practice.

*Ornamental Butter Work.*

Butter work is so much more esteemed in the North than lard, that we shall give as clear an account of it as possible ; yet, after all, a few lessons from a workman will be of great service, as well in this, as in the ornamental sugar work.

Your butter must be tough, waxey, and as white as possible ; old firkin butter made from poor land is the best for this work ; wash it well

in cold spring water; then work it upon a marble slab; and put it again into fresh spring water; as the water gets warm, remove it for cold.



*To ornament a Tongue, as a Dolphin.*

Boil a neat's tongue, and lay it streight, except the tip end, which you must bend a little; when cold, pare it neatly, and fix it upright upon a dish, with a bit of butter; then model butter in the shape of the head and mouth of a dolphin, and fix it to the thick part of the tongue; make also the fins, eyes, teeth, &c.; after which, model a tail, and fix it on the tip end; vein it neatly with a very small pointed skewer; and fix two currants in the proper place for the eyes.

N. B. You must use small skewers to fix the butter.



*To ornament a Tongue, as the Stump of a Tree,  
with a Bird's Nest.*

Boil a tongue, and lay it quite streight; when cold, pare it neatly, and set it upright upon a dish, as before; force butter through the butter squirt, and run some strings of it in an irregular way up the tongue; model leaves, vein them

neatly, and place them, at proper distances, upon the wires you have before run up; then force butter through a fine hair sieve, and put it round the stump; with which make a nest, and place in it six or seven young birds gaping for food; place a small shot on each side of the head to form the eye; then model two large birds; place one on the top with a green stalk or worm in its mouth, in the attitude of flying down; fix the other on a perch, about the middle of the tongue, always remembering to fix small skewers for the birds to rest upon; put a green stalk of parsley in the mouth of some of them; at the root of the tongue you may place a few shells in butter, turned upon a wet crimping board; if you wish the dish to be shewy, colour the butter, of which you make the birds, a pale yellow, to represent a canary; or black, for a black bird; or brown, for a robin, with a red breast; any of these will make a very handsome device.



*To ornament a Tongue with Flowers.*

Boil a tongue, and lay it in a small hair sieve; when cold, pare it neatly, and set it on your dish; force butter through the squirt; run some of the wires on the tongue to represent the stalk; then place leaves on each side, as before; model rose buds and roses, or any other sort of flower your fancy directs, and fix them in different parts of

the tongue; this will make a neat supper dish, if well executed.



*To ornament a Tongue as a Rabbit.*

Boil a small tongue; double the tip quite under; and put a skewer to keep it so; when cold, pare the roots away; model the head and ears of a rabbit, and fix it to the thick end; then cover the tongue thinly with butter in parts to make it appear spotted; fix the tail and the four feet on neatly; garnish the dish with parsley, and place a little in its mouth.



*To ornament a Tongue as a Lamb.*

Boil a small tongue; when hot, make it up as short as possible; when cold, pare it neatly; model the head, and place it at the thick end; then force butter through a fine hair sieve, and cover the tongue with it, keeping the shape of the body complete; lay the feet in a proper place; make it a bushy tail; place two currants in the head for the eyes, and make it a handsome topping, which is very easily done.



*To ornament a Tongue as a Bridge.*

Boil a large tongue; bend it with a bow like an

arch ; when cold, pare it neatly, and cut the tip end off to make it stand ; then form scrawls on the sides with butter forced through the squirt ; and place butter on the thick part of the sides to form the stone work ; on the top part of the sides fix lengths of butter, put through a wide butter squirt, at a proper distance, to represent posts ; and from them fix lengths of butter, put through a finer squirt, for the railing ; you may also, if you please, put butter round a piece of wire for lamp posts, and on the top place the figure of a lamp ; then model six or seven geese ; put a bit of small whisk in each neck, and one through the body ; set each upon two pieces of whisk, which will form the legs ; put them all in a flying attitude, and nearly altogether ; then model a fox, and set it in a galloping attitude, in pursuit of its prey ; and for variety, on another tongue you may place a reynard, running up a bridge, ornamented as above, with a goose on its back, holding the neck in its mouth.



*To ornament potted Meat as a Basket of  
Flowers.*

Turn potted beef or veal out of two oval pots, and lay one upon the other ; then force butter through a squirt ; fix six or eight pieces on the sides upright at equal distances ; fix loops upright to stand above the meat one inch ; and



run lengths round from the bottom to the top, in a regular way, to represent a wanded basket; you may also twist a wreath, make handles of it, and place one at each end; on the top of the meat place different sorts of flowers modelled in butter.



*To ornament potted Meat as a Hen and Chickens.*

Turn your potted meat out of oval pots; put two together, as before; cut the edges of each to shape the body of the hen; then cover it over with plain butter; after which, model the head and tail; place a chicken on either side, and partly cover them with the hen's wings; on the hen's back set a chicken, and set one or two also on the dish; this will make a handsome device, if well executed.



*To ornament a Pye with Butter as a Swan.*

Bake a pye in an oval pudding or melon mould; model the neck and head of a swan, which must have a wire through it wrapped with paper; then fix it at one end of the pye, (the lid having been previously cut off); form the breast and tail with butter; then cut a piece of white pasteboard in the shape of wings; cover them with butter, and

vein them neatly to represent feathers; after which, fill up the pye with savory jelly, and fix the wings so as the jelly may appear; if this device is agreeable to the above, it will have a grand appearance.



*To ornament a Pye as a Lion.*

Make a small raised pye oval; when cold, cover it with plain butter; then model a lion's head, breast, &c. and place it at one end; make it very handsome, with combed butter, which you may do with a large needle, to represent the hair; then form the body, tail, and legs, which you may do very soon; this dish also, if well executed, will have a grand appearance; for variety, you may place a lamb between his fore feet.



*Butter Patts.*

There are wood moulds to be procured which open in the middle, and fix with pegs; the moulds must be wet when the butter is forced in; and, when opened, the patt must be turned out into the water; there are moulds of this sort for lambs, swans, birds, &c. but they are much neater modelled.

*A Butter Patt as a Lamb.*

Model neatly as many as you want; let them lie in water until perfectly stiff; then take one out at a time on to a small dish or plate; force butter through a very fine hair sieve; cover the body neatly with it, and make a bushy tail; and so on until you have got the number you wish for.

*Birds, Swans, &c.*

Must be modelled in their respective shapes, and laid in water until stiff.

*A Butter Patt as a Pine Apple Top.*

Model a piece of butter in the shape of a pine top when close; lay it in water until stiff; force a strong skewer up at the thick part to take hold by; then run a jeggins iron down from the top, in five or six parts; after which, lay it in water for a short time; after this run the broad flat part of the iron from the point to the bottom, in three or four parts; and so on with them all until you have a complete top of a pine; then draw out the skewer neatly, and place the butter upon the

dish or plate you intend to serve it up to the table upon.



*To ornament Hams.*

Cut and pare a boiled ham neatly, particularly at the shank; model the device for it, and put it into cold spring water; when properly stiff, take it out and lay it on a board; smooth and finish your work; set them up on each side, or in the front of the ham; you may then place round the ham single and double loops in butter forced through the squirt; you may place any ornament you please on the top, such as flowers, or the gentleman's crest and arms for whom your are employed. The devices commonly used on hams are, the king's arms, the regent's arms, the arms of particular counties or places, John Bull and Buonaparte, a boar's head with an orange in his tusks, fox and geese, a sheep fold, &c &c.



MODELLING TOOLS and MOULDS, for ornamenting cakes, supplied, on application to the Author; by whom noblemen and gentlemen's crests and coats of arms are modelled with accuracy.

## TO PUPILS.

You are desirous, no doubt, to make yourselves complete masters of the foregoing instructions, both on your own and your employers' account. Be pleased to take advice from one who will esteem it a pleasure to be of service ; (for be assured that it was not a pecuniary consideration alone that first stimulated him to this work). Study every article you are about to attempt, and that alone ; that is, do not confound one receipt with another. Before you attempt to make any article, copy the receipt, either in writing or on a slate, and let that be your guide ; when you have made the first with success, go on in a progressive way, by which you will gain a proficiency in the art, and in time will be able to conduct the business without a book. This Treatise is wrote from a knowledge acquired by a practice of thirty-eight years, during which time he never saw a book used, nor does he know that there are any publications on the subject. That there are publications on cookery, is well known, in which are interspersed some little confectionary ; but was he, for the sake of swelling the pages of my book, to insert what little he knows in cookery, he should think the attempt would be presuming upon another man's practice ; notwithstanding, he may, perhaps, know as much in the cullinary art, as the present publishers in cookery know about confectionary.



*To the noble and generous Patrons, who have so handsomely come forward in Support of this Work, I humbly present my grateful Thanks; hoping that the foregoing Pages may, in some Degree, meet their Approbation, which I shall ever consider the greatest Honour to cultivate; assuring them, their Kindness will, at all Times, be properly appreciated by their obedient and obliged Servant,*

THE AUTHOR.





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## ERRATA.

Page 25, Receipt for Ginger Bread Wafers, instead of 1lb. of Butter, read 12oz.

Page 41, Receipt for Rice Cake, instead of 12oz. Rice Flour, read 8oz.

Page 222, line seventh from bottom, instead of my, read his.

















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